

FOOD

Entertaining

C O O K B O O K



99 festive
recipes for all
occasions



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introduction

Entertaining requires several dishes that have to complement each other. This is why the format for this book needed menus instead of just recipes. It is our way of suggesting how to create your party table for many occasions.

Because Christmas and New Year are two occasions celebrated with great food, there are two menus each to choose from for a buffet spread. Anniversaries, whether birthday or wedding or class reunions, suggests a bountiful table as well. But there are general occasions and the choices given range from the lighter cocktails to heavy merienda, a brunch or breakfast.

But with a bit of imagination, you can make your own menu, mix and match dishes according to your taste as host/ hostess or based on your guests' favorites or requests, add or subtract dishes based on the number of family and friends attending.

So have fun with this book and even the most challenging recipes will come out lighthearted and truly a labor of love.



Michaela Fenix
Editor-in-chief, FOOD



Myrna Segismundo
Editor-in-chief, **foodie**

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Christmas Buffet



MENU I

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Chilean Sea Bass with Hazelnut-Rolled Asparagus
Savory Holiday Beef Roulade
Roast Chicken with Fruit and Beer Gravy
Pasta with Smoked Salmon, Capers and Onions
Saffron Paella

Carving: Fiesta Ham with Wine Glaze and Honey Apple
Candied Yams

Chocolate Christmas Tree
Gingerbread Cookies
Peaches and Cream Frozen Pie

Smoked Tanguingue Mousse with Wasabi Cream Sauce

RECIPE BY JAIME ZAVALA

Serves 10 to 12

Tanguingue mousse

2 cups chopped smoked *tanguingue* (Spanish mackerel)
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon cayenne pepper
juice of 1/2 lemon
1/4 cup chopped canned pimiento, drained
1 cup cream cheese
1/2 cup mayonnaise
1 tablespoon unflavored gelatin
1/4 cup hot water
1 cup all-purpose cream, well-chilled
pinch of salt and pepper, to taste
1/4 cup chopped fresh *wansuy* (cilantro) leaves

softened butter, for brushing
cucumber slices, for garnish

In a blender, purée the *tanguingue*, salt, pepper, cayenne pepper, lemon juice and the pimiento to a coarse mixture. Set aside in the refrigerator.

Combine cream cheese and mayonnaise until smooth and lump-free. Gradually add the blended purée to the cream cheese mixture and chill in the refrigerator.

Sprinkle unflavored gelatin in the hot water and let stand until spongy, about 5 minutes. Microwave on low until dissolved, about 25 seconds. Cool slightly.

Whip the all-purpose cream then gradually add the gelatin mixture, salt, pepper and *wansuy* leaves. Whip until well incorporated.

Using a spatula or spoon, fold in by hand the puréed fish, until the color is even. Pour into either a fish mold or a round mold brushed with a little softened butter. Chill until mixture is set, about 2 hours or overnight.

Wasabi topping

1 cup mayonnaise
1/2 cup cream cheese or sour cream
3 tablespoons wasabi powder or wasabi paste in tube or to taste
salt and pepper, to taste

Blend together mayonnaise, cream cheese or sour cream, wasabi powder, salt and pepper. Whip until well incorporated. Chill for about 3 hours.

When mixture is stable, pipe wasabi mixture on top of - mousse. Garnish mousse with cucumber slices. Serve with crackers or Melba toast.

Lamb Tartare

RECIPE FROM MY LITTLE KITCHEN

Serves 4

Rosemary Oil

20 grams rosemary leaves
1/2 cup extra virgin olive oil

Blanch rosemary leaves. Separate leaves from stems and place in a blender. Add the olive oil and purée until smooth. Set aside.

Mushroom Relish

3 tablespoons olive oil
1 medium onion, peeled and chopped
1 cup assorted mushrooms, sliced, with stems removed
1 tablespoon red wine vinegar
salt and pepper, to taste

1 teaspoon orange peel, finely chopped

In a skillet, heat olive oil over moderate heat. Sauté onion and mushrooms. Add red wine vinegar and season with salt and pepper.

Place the mixture into a food processor and process until cut into fine pieces.

Remove from the food processor and add the orange peel. Set aside.

Lamb tartar

1/4 kilo lamb loin, ground or finely cut
1/4 cup shallots, finely chopped
1/2 teaspoon mustard
1 tablespoon truffle oil
1 tablespoon lemon juice

salt and pepper, to taste
1 tablespoon chopped parsley
rosemary sprig, for garnish

In a ceramic bowl, using two table forks, place the ground lamb, shallots, mustard, truffle oil and lemon juice. Mash until fine. Season with salt and pepper. Add the chopped parsley.

On a dinner plate, place a 1-inch thick mold. Place a spoonful of lamb tartar inside the mold then flatten. Top with a rosemary sprig. Around the mold, drizzle with the rosemary oil and place 1 teaspoonful of mushroom relish. Repeat procedure with the other three remaining dinner plates.

Remove mold before serving.



Chicken Veggie Salad

Serves 6

4 cups chopped roasted peppers
2 cups diced celery
2 cups cubed zucchini, parboiled for 1 minute
2 cups sweet corn kernels, drained
1 cup raisins
2 pieces chicken breasts, poached, seasoned and cubed
2 pieces apples, diced, skin on

1 cup mayonnaise
1 tablespoon fresh lemon juice
2 cloves garlic, parboiled (blanched)
1 teaspoon Dijon mustard
salt and pepper, to taste

In a mixing bowl, combine peppers, celery, zucchini, corn, raisins, chicken and apples. Toss to combine. Set aside.

In a food processor bowl, combine mayonnaise, lemon juice, garlic and mustard. Pulse until smooth. Season with salt and pepper. Pour over chicken mixture then toss gently to combine.

Transfer salad to a serving bowl. Chill. Serve cold.



Savory Holiday Beef Roulade

Serves 6 to 8

Marinade

1/4 cup oyster sauce
1/4 cup soy sauce
2 tablespoons sesame oil
ground black pepper, to taste

For the beef roulade

1 kilo whole beef *kalitiran*, sliced into 1/2-inch thick sheets (2 pieces)
6 pieces sliced ham
2 hard-cooked eggs, sliced lengthwise into quarters
1 medium carrot, sliced into 1/4-inch thick sticks
all-purpose flour, for dredging
1/4 cup cooking oil
2 beef broth cubes, dissolved in 5 cups hot water
salt and pepper, to taste, optional
parsley, bell pepper and button mushrooms, for garnish optional

For the gravies

reserved broth (from beef, about 2 cups), divided in half

1/2 can (420-gram can) cream of mushroom soup

2 teaspoons onion powder, divided in half

1/4 cup corn starch dissolved in 1/4 cup water, divided in half

1 tablespoon soy sauce

Salt and pepper to taste

Make the beef roulade

In a mixing bowl, combine oyster sauce, soy sauce, sesame oil, and black pepper. Lay the beef sheets on a shallow dish and pour marinade, turning to coat the beef entirely in marinade. Set aside for 1 hour.

Drain beef slices and arrange on a tray. Layer ham, eggs, carrot on one side of each beef sheet.

Starting from the side with the fillings, roll the beef sheet carefully, making sure that the fillings are intact. Truss the rolls by tying at regular intervals using any kitchen twine. Dredge beef rolls in flour.

Dredge the beef rolls in flour.

Heat cooking oil in a large frying pan over medium fire. Brown the beef rolls on all sides in hot oil.

Transfer the rolls to a large casserole. Pour in broth, cover the casserole and simmer over low heat until beef is tender, about 2 to 3 hours. Season with salt and pepper in the last 30 minutes of cooking, if needed. Remove beef from casserole and reserve the broth.

Make the gravy

For the mushroom gravy, strain the reserved broth. In a saucepan, combine half of the broth, mushroom soup, half of the onion powder, and half of the cornstarch mixture. Cook over medium heat, stirring constantly until mixture thickens.

Make the brown sauce

For the brown sauce, in a saucepan, combine remaining broth, onion powder, cornstarch mixture and soy sauce. Let simmer until sauce thickens. Season with salt and pepper.

Garnish beef roulade with parsley, bell pepper and button mushrooms. Serve with 2 kinds of gravies on the side.

Chilean Sea Bass with Hazelnut-Rolled Asparagus

RECIPE BY LUIS CHIKIAMCO

Serves 1

1 carrot
1 onion
1 stem onion leek
2 mangoes
250 grams Chilean sea bass (or *lapu lapu*), sliced into 2
salt and pepper, to taste
1/4 cup fresh milk
1/4 cup water
1/2 cup cream, divided into 2 portions
4 to 5 asparagus stalks
iced water
1 egg white

1/2 cup ground hazelnuts
1/4 cup cooking oil

Preheat oven to 300°F.

Slice carrot, onion and leek into cubes to make a *mirepoix*. Set aside.

Cut mangoes into large slices horizontally.

Season fish with salt and pepper. Place 1 to 2 mango slices on each piece of fish (reserve remaining mangoes for sauce). Roll fish and fasten with a toothpick.

In a baking dish, pour in milk, water, 1/4 cup of the cream and the mirepoix. Add fish. Cover baking dish with foil and bake until fish is fully cooked. Remove fish and reserve the liquid.

Cut out hard ends of asparagus. Blanch asparagus in boiling water then immediately plunge into a bowl of ice cold water. Drain asparagus and dip in egg white. Roll in hazelnuts.

In a skillet, heat oil and fry the asparagus until nut coating is set.

Make mango sauce

In a blender, combine remaining mangoes, remaining 1/4 cup cream and 1/2 cup of the reserved liquid. Blend until smooth.

To serve: Arrange fish on dinner plate. Add asparagus on the side. Pour in mango sauce.

Roast Chicken with Fruit and Beer Gravy

Serves 4 to 6

1 whole chicken (about 1.4 kilos)
5 cloves garlic, crushed
1 cup pale pilsen beer
1/4 cup liquid seasoning
1 10-gram sachet chicken powder
1 teaspoon dried rosemary or 2 tablespoons fresh rosemary
1/2 teaspoon sage
1 small apple, quartered

Rub chicken inside and out with a mixture of garlic, beer, liquid seasoning,

chicken powder, rosemary and sage. Marinate for at least 1 hour.

Preheat oven to 350°F.

Place chicken in roasting pan, insert apple inside the chest cavity of the chicken. Roast for 20 to 25 minutes per half kilo of chicken, (about 1 hour for 1 1/2 kilos). Reserve drippings for gravy.

Fruit gravy

1/2 cup pan drippings from roast chicken
1 cup orange juice

1/2 cup brown sugar
1 tablespoon lemon juice
1 teaspoon cornstarch
1 cup diced ripe mangoes

In a small saucepan, combine pan drippings, orange juice, sugar, lemon juice and cornstarch. Cook over medium heat for 5 minutes. Add diced mangoes and heat through. Serve with roast chicken.

Pasta with Smoked Salmon, Capers and Onions

RECIPE BY AILEEN ANASTACIO

Serves 1

2 tablespoons butter
1 tablespoon minced onion
8 pieces capers
1/2 cup heavy cream
100 grams spaghetti noodles, cooked as per package directions

1/4 teaspoon salt
1/8 teaspoon pepper
1 ounce smoked salmon, cut into bite-size pieces
Parmesan cheese, for garnish

In a saucepan, melt butter. Add onion and cook until translucent. Add capers, then the cream. Let sauce simmer until slightly thickened.

Stir in spaghetti noodles. Season with salt and pepper. Toss in the smoked salmon pieces.

Transfer to a serving bowl. Sprinkle with Parmesan cheese before serving. Serve immediately.

Saffron Paella

RECIPE BY DENNIS HIPOLITO

Serves 12

6 tablespoons olive oil, for sautéing
 1 head garlic, peeled and chopped, for rice
 1 cup chopped onion, for rice
 2 cups tomato concasse (blanched, peeled, and diced tomatoes)
 1/2 teaspoon saffron
 4 1/2 cups rice (*Dinorado*, *Calrose* or Spanish Rice)
 7 to 9 cups chicken stock or broth
 2 *pandan* leaves
 2 tablespoons olive oil, for chicken
 6 chicken drumsticks, halved
 1 cup chopped ham
 3 cloves garlic, chopped, for sauce
 1 onion, chopped, for sauce
 2 slices bacon, chopped
 2 fresh squids, cleaned and sliced
 1 chorizo, chopped
 1 cup tomato sauce

2 to 3 tablespoons tomato paste
 2 tablespoons rock salt
 1 tablespoon pepper
 1 tablespoon sugar
 1/4 kilo shrimp, shelled and deveined
 3 to 4 pieces crabs, split
 1 can *pimientos*, drained and sliced

In a large deep-sided pan, heat 6 tablespoons oil and sauté garlic and onions until translucent. Lower heat and cook further until the onions are starting to lightly color. Blend in tomatoes and saffron. Continue cooking over low flame until tomatoes break down and the mixture looks like a compote.

Add rice and stir until coated well.

Add about seven cups chicken stock and the *pandan* leaves. Boil gently until rice is cooked, adding enough seasoning and stock to almost cook and flavor rice.

In a *paellera*, heat two tablespoons olive oil and brown drumsticks. Remove from pan and set aside.

In the same *paellera*, add ham, garlic, onion, and bacon. Cook through. Add squid, chorizo, tomato sauce, tomato paste, and remaining broth. Season with salt, pepper and sugar.

When mixture starts to boil, add shrimp, crabs, and the browned chicken. Simmer until sauce is greatly reduced. Add drumsticks and adjust seasoning.

When done, add cooked rice and determine desired consistency. Mix in *pimiento*. Add more stock if needed. Adjusting seasoning to taste.

Cook in the *paellera* without stirring over low heat for about 30 minutes or bake in the oven, covered with foil.

Candied Yams

Recipe by Dorothy Ferreria

Serves 8

1 kilo yams or sweet yellow potatoes

For the sauce

1 cup white sugar
 1/2 cup water
 1/4 cup butter
 juice and rind of 1 orange
 1/2 cup water
 1 *pandan* leaf
 1/4 cup mango or pineapple jam or orange marmalade
 juice of 2 *calamansi*, optional
 1/2 cup cooked red sago or red *kaong*

Wash yams or sweet potatoes well, removing all traces of dirt and grime. Peel and slice into large chunks.

To make the sauce

In a large saucepan or wok, combine sugar and water. Place over medium heat and allow to boil. Lower heat and allow to caramelize to a nice golden brown.

Working quickly, pour in butter, juice and rind of 1 orange, water, *pandan* and jam. Mix well.

Add raw *camote* cubes and continue cooking on low heat, stirring frequently, until *camote* cubes are fork tender. If desired, add the *calamansi* juice after cooking for a stronger citrus flavor. Remove the *pandan* leaf and rind before serving. Garnish with sago and *kaong*.



Holiday Ham with Dried Mango and Raisin Sauce

Serves 6 to 8

1 kilo holiday ham
3/4 cup white sugar
1 cup mango nectar
1/2 cup dried mangoes, finely chopped
1/3 cup raisins
1/2 teaspoon ground cinnamon
1 tablespoon cornstarch dissolved in 1 tablespoon water, optional

For garnish

lettuce leaves
orange slices
red and green grapes

Prepare the ham

Preheat oven to 300°F. Place ham in roasting pan.

Make the sauce by caramelizing sugar in a saucepot over medium flame. Slowly add mango nectar, dried mangoes and raisins. Simmer for 5 minutes. Stir in cornstarch mixture for a thicker sauce, if desired.

Brush ham with some sauce and bake for about 40 minutes or until surface is golden brown. Pour ham drippings into a gravy dish.

To serve the ham

Place ham on a large platter. Garnish with orange slices and grapes. Serve with mango sauce, glaze drippings, and if desired, candied yams on the side.

**As an alternative to mango sauce, you may use pineapple sauce. Use dried pineapple and unsweetened pineapple juice in place of the dried mangoes and mango nectar.*

Chocolate Christmas Tree

RECIPE BY NORMA CHIKIAMCO

Serves 6 to 8

**cartolina
baking paper**

**2 packs (8 ounces each) semisweet
baking chocolate**

1 cup all-purpose cream

1/2 cup semisweet chocolate chips

1/2 cup chopped nuts

**1/2 - 1 cup mini marshmallows
assorted cake decorations**

Make the cone for the Christmas tree

Cut the cartolina into a rectangle 20 x 10-inches in size. Draw a line in the center. Attach the baking paper to the cartolina, making sure to cover all sides. Fold one side of the cartolina into the center, using the line as guide. Fold other end over to make a cone. Trim base so cone will stand straight. Seal with tape to keep in place. Set aside.

With a knife, chop the semisweet baking chocolate into small pieces. Place in a heatproof bowl.

Heat cream in a saucepan, stirring occasionally, until small bubbles begin to appear. Remove cream from heat and pour it on the pieces of baking chocolate. Cover bowl for about 1 minute to allow chocolate to melt. Stir cream and chocolate together until smooth. Blend chocolate chips, nuts and marshmallows into the chocolate mixture.

Stand the pointed end of the cone in side the tall glass (such as a pilsen glass or parfait glass). Spoon the chocolate mixture into the cone. Chill in refrigerator until chocolate hardens, about 4 hours.

Carefully unwrap the chocolate tree from the cartolina and baking paper. Make the tree stand on a serving dish. Decorate with stars, chocolate dragees or with any desired confectionery, using melted chocolate as glue.



Peaches and Cream Frozen Pie

RECIPE BY NORMA CHIKIAMCO

Serves 8 to 10

Crust

**1 1/2 cups graham crackers
(about 9 strips or 27 pieces)**

2 tablespoons sugar

1/3 cup melted butter

Crush graham crackers into fine crumbs. Mix together with sugar and butter.

Press into two 9 x 5 x 3-inch (standard size) loaf pans.

Chill for 30 minutes then bake in a 350°F oven for 8 minutes. Let cool.

Filling

**2 cans (16-ounce) peach slices,
drained**

**3 cups whipping cream or
all-purpose cream, well-chilled**

2 cups confectioners' sugar

Wipe the drained peach slices dry with paper towels. Set aside in refrigerator.

In an electric mixer, whip the cream at medium to high speed, adding sugar gradually. Continue beating until mixture is thick.

Arrange a layer of peach slices on each cooled pie crust. Spread a layer of cream. Repeat layers with remaining peaches and cream, ending with peaches.

Freeze 6 to 8 hours. Thaw in refrigerator 30 minutes before serving for easier slicing.

Gingerbread Cookies

RECIPE BY TINA CONCEPCION DIAZ

Makes 8 to 10 gingerbreads

3 2/3 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon cinnamon
2 teaspoons ground ginger
1 cup butter, softened
3/4 cup brown sugar, packed
1 egg
1/2 cup dark vanilla syrup or molasses

Royal icing

3 1/2 cups powdered sugar, sifted
3 egg whites
food colors, for tinting

Preheat oven to 325°F.

In a medium size bowl, combine flour, baking soda, salt, cinnamon and ginger. Whisk well with a wire whip. Set aside.

In a mixing bowl, cream butter and sugar on medium speed. Add egg and vanilla syrup or molasses and continue beating until well incorporated. Add flour mixture and mix on low speed just until combined.

Gather dough into a ball. Divide into two, flattening each ball into disks. Wrap in plastic wrap and chill for 30 minutes or until firm.

Using a floured rolling pin, roll dough on floured surface to 1/4-inch thickness. Lift dough once in a while and rotate to keep it from sticking to the surface. Dust surface and rolling pin with flour as needed or when dough starts to stick. Dip cookie cutters* in flour and use to cut cookie

shapes. Reroll scraps of dough until all dough is used up. To keep from stretching the cut out dough, use a pancake turner to transfer the dough onto an ungreased cookie sheet.

Bake in preheated oven for 10 to 12 minutes. Using a pancake turner, carefully transfer cookies to a flat surface and cool.

While cookies are cooling work on the frosting by placing powdered sugar in a mixing bowl. Add egg whites and beat at medium speed until soft and fluffy. Tint icing using desired colors. Place frosting in icing bag with desired decorating tip and decorate baked cookies. Let frosting dry for several hours before handling cookies.

**Note: If you do not have cookie cutters, cut out a pattern from a cardboard. Place over rolled cookie dough and cut using a knife.*



MENU II

Oriental Chicken and Mango Crunch
Seafood Teriyaki
Lemon Squid

Baked Ham with Vegetable Stuffing
Osso Buco
Pasta with Arugula and Pancetta

Carving: Roast Turkey
Grapes and Wild Rice Stuffing
Maple Orange Sweet Potatoes

Ganache Truffles
Chocolate Fruit Cake
Panna Cotta with Mandarin Oranges
Peachy Banana Split Cake



Oriental Chicken and Mango Crunch

RECIPE BY DOROTHY FERRERIA

Serves 4

4 chicken thighs
 1/3 cup diced ripe mangoes
 1/2 cup chopped spring onions
 1/4 cup coarsely chopped toasted cashew nuts
 1 head iceberg lettuce, shredded
 100 grams rice sticks (*bihon* noodles), deep fried in corn oil
 ripe mangoes, peeled and sliced (for garnish)

Remove the skins and bones of the chicken thighs. Slice meat into strips.

Make the marinade (recipe follows). Marinate chicken in the mixture for 20 minutes.

Grill chicken with a little oil until fully cooked. Remove from heat and set aside to cool.

Prepare the dressing (recipe follows).

In a large mixing bowl, combine the cooked chicken, mangoes, spring onions, and cashew nuts. Pour in the dressing and toss gently to combine.

Line a serving platter with lettuce leaves. Arrange the fried rice sticks on lettuce leaves. Place the chicken

mixture on top of the fried rice sticks. Garnish with sliced mangoes.

Marinade

2 tablespoons soy sauce
 2 tablespoons hoisin sauce
 1 tablespoon minced ginger
 1 teaspoon minced garlic

Combine soy sauce, hoisin, ginger and garlic.

Dressing

2 tablespoons hoisin sauce
 3 tablespoons toasted sesame seeds
 2 tablespoons sesame oil

In a small mixing bowl, combine hoisin sauce, sesame seeds and sesame oil. Mix well.

Seafood Teriyaki

RECIPE BY CECILLE ESPERANZA

Serves 4 to 6

2 tablespoons olive oil, for stir-frying
1/2 kilo fish fillet, cut into cubes
1/2 kilo squid, sliced into rings
2 tablespoons olive oil, for sautéing
1/4 kilo medium shrimp, peeled and deveined

1/2 head garlic, minced
1/4 cup teriyaki marinade
1/2 tablespoon calamansi juice

In a skillet or wok, heat 2 tablespoons of the oil. Stir-fry fish over medium heat about 3 to 5 minutes. Add squid and shrimp. Simmer for 1 minute. Remove from heat and drain the juice from the seafood.

In a skillet, heat remaining 2 tablespoons oil and sauté garlic about 1 minute. Add the cooked seafood, teriyaki marinade and calamansi juice. Stir to combine. Heat through. Serve warm.

Prawns Thermidor

Serves 6

1/2 kilo prawns (about 12 pieces)
gin
2 tablespoons butter
1 teaspoon minced garlic
1/4 cup chopped onions
1/4 cup chopped green bell pepper
1 tablespoon chopped celery stalk
2 tablespoons chopped spring onions
2 tablespoons all-purpose flour
3/4 teaspoon fine salt
freshly ground black pepper, to taste
1 1/4 cups full cream milk
1 container cottage cheese
1/2 bar grated cheese
chopped parsley, optional

Using kitchen scissors, carefully cut the shell of the prawns from the neck down to the tail at the back, making sure to keep the shells intact. Carefully remove the prawn meat and chop coarsely.

Add enough gin to cover the chopped prawns completely until ready to use. Arrange the prawn shells in a baking dish. Set aside.

Preheat oven to 375°F.

In a large frying pan, melt the butter over medium heat. Sauté the garlic until it becomes fragrant. Do not allow the garlic to brown or the sauce will get bitter. Add the onions, the bell pepper and the celery stalk. Sauté until the onions are limp. Drain

prawns and add to pan. Sauté only until the prawn pieces become pinkish. Stir in the spring onions, flour, salt and pepper. Sauté until the flour is no longer visible. Pour in the milk and allow to boil. Stir constantly until the mixture thickens to the desired consistency. Stir in cottage cheese.

Fill the prawn shells with the cooked mixture. Top with grated cheese and bake for 15 to 20 minutes.

Remove prawns from the baking dish into a serving dish. Garnish with chopped parsley or other fresh herbs, if desired.



Lemon Squid

RECIPE BY CECILLE ESPERANZA

Serves 6

2 tablespoons oil
1 medium white onion, sliced into rings
1/2 cup diced red bell pepper
1/3 cup water
2 tablespoons lemon juice
1 tablespoon minced garlic
1 teaspoon grated lemon peel
1/2 teaspoon salt
1 kilo squid, cleaned, ink sacs removed, cut into rings
1 tablespoon cornstarch dissolved in 2 tablespoons water

In a pan, heat oil and sauté onions until transparent. Add bell pepper and cook until tender. Stir in water, lemon juice, garlic, lemon peel, and salt. Let simmer.

Add squid and cook stir for about 1 minute.

Stir dissolved cornstarch into squid. Bring to a boil then simmer for about 1 minute. Serve warm.

Panna Cotta with Mandarin Oranges

RECIPE BY DOROTHY FERRERIA

Serves 4 to 6

1 tablespoon unflavored gelatin
1 cup fresh milk
1 1/2 cups all-purpose cream
1/3 cup white sugar
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract
1 can (11 ounces) Mandarin orange segments in light syrup

In a large saucepan, disperse the gelatin in the milk and mix well. Let stand for 5 minutes to allow the gelatin granules to swell. Pour in cream and sugar and mix well.

Place over medium heat and allow to simmer until the gelatin has dissolved completely. Stir in flavoring extracts. Transfer to six 1/2-cup ramekins and chill overnight.

To serve, top with mandarin orange segments.

Maple Orange Sweet Potatoes

Serves 6 to 8

1 kilo boiled *kamote* (sweet potatoes),
peeled and sliced into rounds
1 cup maple-flavored syrup
1 cup orange juice
1/4 cup butter

Combine the *kamote*, syrup, orange juice and butter in an ovenproof dish. Bake in preheated 300°F oven for 20 minutes or until golden.

Osso Buco

RECIPE BY SUZETTE MONTINOLA

Serves 10

2 to 3 kilos beef shanks, cut into serving
pieces
enough flour, for coating meat
2 to 3 tablespoons butter
4 tomatoes, peeled, seeded and diced
2 tablespoons chopped parsley, plus
additional, for topping
6 cups seasoned beef stock
1 bottle (750 ml) white wine
grated lemon rind

Coat the meat pieces in flour, paying particular attention to putting flour on the bone where the marrow is to ensure that this does not ooze out during cooking.

In a large pan, melt butter. Brown meat pieces on all sides.

Arrange meat pieces in a large casserole. Add diced tomatoes and chopped parsley. Pour in the beef stock and white wine.

Cover the casserole and simmer the mixture slowly until the meat is tender, about 2 hours. When meat pieces are tender, remove meat and reduce the sauce by boiling until it thickens.

Arrange shank slices on a platter. Top with the sauce, additional chopped parsley and grated lemon rind. Serve.



Pasta with Arugula and Pancetta

Serves 4 to 6

500 grams spaghetti or linguine noodles

1/4 cup extra virgin olive oil

1 large head garlic, coarsely chopped

1/2 cup diced pancetta, cut into 1/2-inch pieces

1 cup fresh cream or heavy cream

1 tablespoon finely chopped lemon zest

juice of 1 lemon

1 bunch fresh arugula leaves
salt and pepper, to taste
shaved Parmesan cheese

Cook noodles in a large stockpot (any noodles of your choice will also do) according to package directions. Drain noodles and return to pot. Cover pot to keep warm.

In a saucepan, heat oil and sauté garlic. Add pancetta, cream, lemon zest and juice.

Wash, dry, and cut the arugula into halves. Add to pan and cook until the arugula leaves are wilted. Season with salt and pepper.

In the pasta pot, toss the hot pasta and the pasta sauce to combine.

Top with shaved Parmesan cheese and serve hot.

Baked Ham with Vegetable Stuffing

RECIPE BY JUNDY GUECO

Serves 8 to 10

1 1/4 kilos cooked ham, whole and boneless

Stuffing

8 slices bacon

1 tablespoon butter

1 medium onion, finely chopped

150 grams fresh spinach, sliced thinly

1/2 cup thinly sliced fresh button mushrooms

1/2 cup thickly grated Cheddar cheese

1/2 teaspoon dried rosemary
cheddar strips, for topping

Slice the whole ham at 1/4-inch intervals without cutting completely through, leaving the ham still whole at the bottom. Place in an ovenproof dish and set aside.

Place bacon on ungreased skillet. Turn on heat to medium-low and cook bacon until fat is drawn out and bacon turns crisp but not too dark, about 3 minutes. Remove bacon from pan, place between paper towels. Put bacon in a bowl and crumble to medium pieces. Discard excess oil from pan.

In the same skillet, heat butter. Lightly sauté onion until nearly transparent, about 2 minutes. Stir in spinach and mushrooms;

cook on medium high heat for 2 minutes. Drain excess moisture from the pan. Add bacon, cheese and rosemary. Heat through.

Pack stuffing between the ham slices. Decorate with extra strips of cheese.

Heat in microwave oven (medium-high) for 3 minutes or until strips of cheese start to melt. Or bake in preheated conventional oven (350°F) for 5 minutes or until the cheese melts.

Roast Turkey

RECIPE BY NORMA CHIKIAMCO

Serves 15 to 20

Turkey

**1 whole Butterball turkey,
(about 9 to 10 pounds)**

salt and pepper, to taste

**1/2 cup butter, divide into two
portions**

1 onion, peeled

fresh sage, optional

fresh thyme, optional

Preheat oven to 425°F.

Remove the packed turkey neck, liver and giblets from the turkey and set aside for making the gravy. Wash turkey well inside and out. Pat dry with paper towels. Season inside and out with salt and pepper.

Melt 1 portion of the butter in a small skillet.

Position turkey, breast side up, on a rack in a roasting pan and brush all over with melted butter. (If you don't know which is the breast side up, just remember, the wing tip has to point upward.)

Cut remaining butter into cubes and insert in cavity of turkey, together with whole onion and herbs, if using.

Season turkey again with salt and pepper. Insert meat thermometer on the thickest part of the turkey, which would be the thigh, closest to the body. Be sure meat thermometer does not touch the bone.

Put turkey in preheated oven. Turn oven temperature down to 350°F. Check after 45 minutes to see if turkey is browning too fast. If so, lower heat to 325°F. You may also cover the turkey loosely with a tent of aluminum foil.

While turkey is roasting, you may baste it occasionally with the drippings. For this purpose, you should use a basting brush with a long handle. (It is also okay not to baste turkey, if you don't want to.)

Note: For a 9 to 10 lb. turkey, check for doneness after 2 1/2 hours. The meat thermometer should register 180°F. If it hasn't reached that temperature yet, return turkey to oven and continue checking after every few minutes. Turkey is fully cooked when the thickest part is pricked with a metal skewer and the juices run clear.

When the turkey is done remove it from the oven and transfer onto a serving platter. Reserve the drippings from the pan for the gravy.

Allow the turkey to rest for about 30 minutes before carving. Serve with gravy and cranberry sauce (available in supermarkets).

Giblet gravy

1 turkey neck (from package)

1 turkey giblet (from package)

1 turkey liver (from package)

1 teaspoon salt

3 cups water

drippings from turkey

1/4 cup flour

Put turkey neck, giblet, liver and salt in large saucepan. Pour in water. Simmer for about 30 minutes.

Let turkey neck continue to simmer in the water for another 30 minutes but remove giblet and liver. Transfer into a mortar and pound with a pestle until of very fine consistency. Set aside.

Remove turkey neck from saucepan and turn off heat. Pry the meat from the bones. Chop meat finely. Set aside together with the pounded giblet and liver. Make sure you also set aside the simmering liquid, which would constitute the broth.

Strain the turkey drippings into a measuring bowl, to separate the liquid from the fat.

Spoon about 2 tablespoons of the fat into a deep saucepan. Add flour and cook over low heat, constantly stirring the fat and the flour until well blended. Pour enough of the broth into the reserved drippings to make 2 cups. Add the pounded turkey meat, giblet and liver.

Gradually pour mixture into the flour-fat mixture in the saucepan. Stir over low heat until of smooth consistency. Season with additional salt if needed. Strain and serve with roast turkey.

Grapes and Wild Rice Stuffing

RECIPE BY MARTIN BRACKER

Makes about 4 cups

2 cups vegetable broth
1/2 cup water
1/2 cup brown rice
1/2 cup wild rice
1 tablespoon butter
1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup diced apple
1 teaspoon minced fresh sage
1/4 teaspoon pepper

2 cups seedless red grapes
salt, to taste

In a pot, bring broth and water to a boil. Add brown and wild rice. Bring to a boil again then reduce heat, cover and simmer for 45 to 55 minutes or until rice is tender and the liquid is absorbed.

Meanwhile, preheat oven to 350°F.

Melt butter in a large skillet

or wok. Sauté onion, celery and apple. Add sage and pepper. Stir in prepared rice and grapes. Mix well. Adjust seasoning with salt if necessary.

Spoon rice mixture into a 1 1/2-quart baking dish. Cover and bake in the preheated oven for 20 minutes or until thoroughly heated.

Ganache Truffles

RECIPE FROM
BARRY CALLEBAUT INSTITUTE

Makes around 50 pieces

200 grams heavy cream
600 grams dark chocolate
300 grams butter
tempered chocolate, for dipping
chocolate shavings or crushed
nuts or cocoa powder

In a saucepan, heat the cream to boiling then leave to cool to about 40°C.

Put the chocolates in a microwave safe bowl and microwave for 20 to 30 seconds. Remove bowl and stir chocolates. Return bowl to microwave oven and heat for another 20 to 30 seconds. Repeat the procedure, stirring each time until chocolates are completely melted.

Mix the melted chocolate into the cream, stirring until the mixture is smooth. Let cool to room temperature, around 20°C.

Beat the butter lightly. Mix with the cooled chocolate and stir until smooth. Transfer to a piping bag with a large tip. Pipe out ganache into small balls onto parchment paper. Let harden in the refrigerator.

When hardened, dip the truffles in the tempered chocolate and roll in chocolate shavings, crushed nuts or cocoa powder.



Chocolate Fruit Cake

RECIPE BY NORMA CHIKIAMCO

1 loaf fruitcake
8 ounce semisweet baking chocolate
1 cup all-purpose cream
rainbow sprinkles, optional

Cut the fruitcake into 1 1/2 x 1 1/2-inch slices.

Line the jelly roll pan or baking tray with the waxed paper. Position the wire rack on jelly roll pan. Arrange fruitcake slices on top of the rack about 1 inch apart.

Put chocolate in a heat-proof bowl.

In a saucepan, heat all-purpose cream just until bubbles appear on the sides. Pour cream into the chocolate and cover bowl for about two minutes. Remove cover and stir mixture with a wooden spoon until chocolate melts and mixture is smooth.

Pour chocolate over fruitcake slices, distributing evenly. Let the chocolate drip on the pan (the waxed paper will catch the drippings).

If desired, decorate with sprinkles. Let stand or chill in refrigerator until chocolate is set.

To serve

Transfer fruitcake slices into cupcake holders.

Peachy Banana Split Cake

RECIPE BY CECILLE ESPERANZA

Serves 4 to 6

2 pieces pound cake loaves

1 cup all-purpose cream, well-chilled

1/4 cup powdered sugar

3/4 cup sliced peaches

3/4 cup sliced bananas

1/2 cup slivered almonds, divided into 2 portions

With a serrated knife, slice each pound cake horizontally into 2 equal portions. Set aside.

In a mixing bowl, whip the cream and sugar until fluffy. Divide the resulting cream into 4 portions.

On a serving platter, place one layer of pound cake and cover with 1 portion of the cream mixture, sliced bananas and 1 portion of nuts. Top with another layer of pound cake. Spread another portion of peach cream mixture on top and garnish with the bananas and peaches. Repeat with the other sliced pound cake loaf using the remaining cream mixture and fruit toppings. Chill before serving.





New Year



MENU I

Chicken Liver Ravioli with Four-Cheese Sauce

Rainbow Fish Salad

Oriental Minced Prawns

Finger-Lickin' Ribs

Fillet of Chilean Sea Bass in Orange Cream

Maple Chicken with Grapes

Mint-Rubbed Leg of Lamb

Mashed Potatoes with Wasabi and Pesto Sauce

Spaghetti Integrale with Smoked Salmon and Spanish Caviar

Paella Valenciana

Strawberries and Cream Cake

Mocha Truffles

Crème Brulee

Chicken Liver Ravioli with Four-Cheese Sauce

RECIPE BY CECILLE ESPERANZA

Serves 6 to 8

Chicken liver ravioli

2 tablespoons cooking oil
1 tablespoon minced garlic
1 medium onion, chopped
1/2 kilo chicken livers, boiled and chopped
2 eggs, beaten
1/4 cup grated Parmesan cheese
pinch of nutmeg
salt and pepper, to taste
1/2 cup chopped spring onions
1/2 cup chopped spinach
1 pack (500 grams) lasagna noodles, cooked as per package directions, then pat dried

Four-cheese sauce

3 tablespoons melted unsalted butter
1/4 cup grated cheddar cheese
1/4 cup grated Parmesan cheese
1/2 cup cottage cheese
1/2 cup chopped kesong puti
1/4 cup thick cream
1 cup milk
freshly ground pepper, to taste
1/4 cup chopped parsley

In a preheated pan with cooking oil, sauté garlic and onion until translucent. Stir in chicken livers and eggs. Simmer about 3 minutes. Add cheese, nutmeg, salt, pepper, spring onions and spinach. Blend well. Set chicken liver filling aside.

Lay a sheet of cooked lasagna on a flat surface. Spoon a teaspoon of chicken liver filling in the center of the noodle. Place a teaspoon each of the filling at about 2-inch intervals from that center. Top with another sheet of cooked lasagna. Press edges to seal well. Cut the filled lasagna into small squares and press cut edges once more. Set aside.

Make four-cheese sauce by heating a medium saucepan. Add to it the butter, 4 kinds of cheese, cream and milk. Over low heat, whisk the mixture until thick and smooth. Season with pepper. Add water if the sauce becomes too thick.

Remove cheese sauce from heat. Pour sauce on the cooked ravioli. Sprinkle with parsley before serving.

Rainbow Fish Salad

Serves 8

Fish

1 large whole fish
(*lapu-lapu, maya-maya or apahap*), about 2 kilos
juice from 2 pieces calamansi
salt and pepper, to taste
4 to 5 cloves garlic, peeled
4 knobs ginger, peeled and cut into rounds
1 cup mayonnaise

Clean fish well, removing the scales. Make shallow diagonal slashes across both sides of the fish. Season with calamansi, salt and pepper.

Pour water into a large steamer. Add garlic and ginger to the water. Arrange fish on the steamer.

Steam for 20 to 30 minutes or until fish is fully cooked.

Tip: The eyes should pop out.

Remove fish from the steamer. Arrange on a platter. Pat dry with a paper towel. Spread mayonnaise over both surfaces of the fish.

Rainbow topping

3 - 4 red beets
6 eggs
3 - 4 carrots
1 cup pickle relish

Garnish

1 lime, sliced crosswise into thin pieces
coriander leaves, washed and pat dried
carrot, peeled and cut into strips

Peel the beets and place in a pot. Add enough water to cover beets and boil until tender. Drain, then dice into small cubes. Set aside.

Boil eggs until hard-cooked. Peel eggs. Separate the yolks from the whites. Coarsely chop yolks and egg whites. Set aside.

Peel and dice the carrots, and boil in water until tender. Set aside.

Spoon the toppings of red beets, egg yolks, egg whites and pickle relish over surface of fish in alternating pattern.

Garnish with sliced lime, coriander and carrot strips.

Serve with bowls of additional mayonnaise and toppings, if desired.



Rainbow Fish Salad

NEW YEAR



Finger-Lickin' Ribs

Finger-Lickin' Ribs

Serves 12

2 whole racks pork spareribs

Spice Rub

1 tablespoon sugar

2 teaspoons salt

2 teaspoons pepper

2 teaspoons paprika

Barbecue Sauce

1 cup ketchup

1/2 cup distilled white vinegar

1/4 cup brown sugar

2 teaspoons minced garlic

2 teaspoons Worcestershire sauce

1 teaspoon yellow mustard

1 teaspoon liquid smoke, optional

1/2 teaspoon hot pepper sauce, or to taste

Preheat oven at 300°F.

In a bowl, mix sugar, salt, pepper and paprika together and rub all over ribs. Set aside for a few minutes.

Coat a large roasting pan with a little oil. Place the ribs meaty side up. Cover with foil and bake for about 2 to 2 1/2 hours or until meat is very tender.

Meanwhile, mix all the barbecue sauce ingredients in a medium saucepan. Bring to a boil, reduce heat and simmer, uncovered for 25 to 30 minutes, stirring occasionally, until sauce is thickened.

Brush sauce on cooked ribs. At this point, ribs may be served together with remaining sauce. But if desired, ribs may be packed and grilled over moderately heated coals later at a picnic site for a crusty exterior. (To grill: Cook ribs 4 to 6 inches from heat source for 10 to 12 minutes, basting once or twice with the sauce and turning ribs over 3 to 4 times to prevent burning.)

Cut into individual ribs and serve with remaining sauce.

Oriental Minced Prawns

RECIPE BY JOWELL REYES

Serves 10

20 whole medium prawns

1/2 cup chopped coriander

1/2 cup chopped white onion

1 teaspoon chopped garlic

1/2 teaspoon cayenne powder

1/4 cup sesame oil

salt and pepper, to taste

1 carrot, peeled and cut into strips

1 radish, peeled and cut into strips

1 red beet, peeled and cut into strips

1 cup balsamic vinegar

Peel and chop prawns. Place in a bowl and mix in coriander, onion, garlic, cayenne powder and sesame oil. Season with salt and pepper.

Make 10 small aluminum foil rings (to shape the filling during frying). Place the foils in the frying pan with a little oil and fill the inside of the ring with the minced prawn mixture.

Pan fry mixture over medium heat until prawns are cooked. Remove foil rings and set aside.

In a bowl, mix together the strips of carrot, radish and red beet. Set vegetables aside.

Make the coriander pesto (see recipe below)

In a saucepan, heat balsamic vinegar over low heat until reduced and thick in consistency.

Place minced prawns in the center of a plate. Top with vegetables. Spoon coriander pesto on dish and drizzle with reduced balsamic vinegar.

Coriander pesto

1/2 cup pine nuts

1/4 cup garlic, peeled

1 cup fresh coriander

1/2 cup olive oil

salt and pepper, to taste

In a pan, roast pine nuts over medium heat until golden brown.

In a blender, place the roasted pine nuts, garlic, coriander and olive oil. Blend until consistency is paste-like. Season with salt and pepper.

Fillet of Chilean Sea Bass in Orange Cream

RECIPE BY HUMPHREY NAVARRO

Serves 5

Sea bass

1 kilo Chilean sea bass
salt and pepper, to taste
1 tablespoon + 1 tablespoon
lemon juice
2 tablespoons olive oil
2 tablespoons cold butter

Vegetables

1 tablespoon olive oil
2 tablespoons minced shallots
2 teaspoons minced garlic
1 cup orange juice
1/4 cup + 1 tablespoon white wine
1/4 cup + 1 tablespoon fish stock
2/3 cup cream
1/3 cup butter
salt and pepper, to taste
1 1/4 cups peeled potato cubes
3/4 cup + 1 tablespoon tomatoes

1 1/4 cups green asparagus,
peeled and blanched

1 1/4 cups white asparagus,
peeled and blanched

Relish

1 bunch lamb lettuce, sliced into
strips
1 teaspoon sliced sun-dried
tomatoes
1 onion, sliced into rounds
1 fennel, sliced lengthwise
1 lemon, juiced
2 tablespoons olive oil
salt and pepper, to taste

Season sea bass with salt, pepper
and lemon juice.

In a medium hot pan, heat olive oil and
sear the sea bass on both sides until
golden brown, about 7 minutes. Glaze
with cold butter then set aside.

For the vegetables

In a large pan, heat olive oil and
sauté shallots. Stir in garlic and
orange juice. Simmer until reduced
in half. Pour in white wine and
stock. Simmer 2 minutes. Add
cream and butter. Season with
salt and pepper. Add the potatoes,
tomatoes and the green and white
asparagus and cook until soft.

For the relish

Toss lettuce, sun-dried tomatoes,
onion and fennel in a bowl.

Season with lemon juice, olive oil,
salt and pepper.

To assemble

Place the vegetables on the middle
of the plate then place sea bass on
top and the relish on the sea bass.

Maple Chicken with Grapes

RECIPE BY CECILLE ESPERANZA

Serves 4 to 6

8 boneless chicken thighs,
cut in half
1/2 teaspoon salt
2 tablespoons olive oil
1 onion, chopped
3 tablespoons maple syrup

1 tablespoon liquid seasoning
2 tablespoons water
1 cup seedless red grapes

Season chicken with salt.

In a skillet, heat oil and sauté onion.
Add chicken and brown on both
sides. Reduce heat, cover skillet,
and cook about 10 to 15 minutes or
until chicken pieces are tender and

juices run clear when pierced with
a fork.

In a bowl, combine maple syrup,
liquid seasoning, and water.
Pour into skillet and add grapes.
Simmer until sauce thickens
slightly, about one minute.

Transfer chicken to a platter and
spoon sauce over chicken before
serving.

Mint-Rubbed Leg of Lamb

RECIPE BY LYDIA CASTILLO

Serves 6

1 bunch fresh mint leaves,
finely chopped or 1/2 bottle
liquid mint sauce

juice of 1/2 lemon or 2
calamansi

1 head native garlic, crushed

1/4 cup olive oil

1 leg of lamb, (about 3 kilos)

1 cup chicken stock

For the sidings

boiled marble potatoes

grilled red, green and yellow
bell peppers

grilled carrots

grilled eggplants

mint jelly, optional

In a bowl, combine chopped mint
leaves or liquid mint sauce with
lemon or *calamansi* juice and
garlic. Add olive oil.

Rub the lamb with the mixture and
let stand for 2 hours or overnight
for a more intense flavor.

When ready to cook, preheat oven
to 350°F.

Place lamb in a Dutch oven or
roasting pan. Pour the chicken stock.
Roast for about 30 to 40 minutes.
Turn lamb leg and baste with the
drippings.

Test for doneness. It should cook
in another 30 minutes or less, if the
diners prefer the middle part pinkish.

Transfer to a serving/carving dish.

Garnish with potatoes and a selection
of grilled vegetables such as bell
peppers, carrots and eggplants. If
desired, serve with mint jelly.

Mashed Potatoes with Wasabi and Pesto Sauce

Serves 6

Mashed potatoes

5 large potatoes, peeled and cut
into 1-inch pieces
(about 2 kilos)

2 chicken broth cubes

4 cups water

1 tablespoon wasabi paste

Pesto sauce

4 cups basil leaves, washed
and pat-dried

3 tablespoons garlic

1/3 cup olive oil

salt and pepper, to taste

In a pan, place potatoes, broth
cubes and water. Cover and
bring to a boil. Cook over
medium heat for 10 minutes or
until potatoes are tender. Drain,
reserving the broth.

Mash potatoes with 1 1/4 cups broth
and wasabi. Set aside.

Make the pesto sauce by placing
the basil leaves and garlic in a
food processor. Blend until almost
smooth. Pour olive oil gradually.
Process until mixture is creamy.

Transfer to a serving dish. Season
with salt and pepper. Serve with
mashed potatoes.

Paella Valenciana

RECIPE COURTESY OF
TAAL VISTA HOTEL

Serves 4

1/4 cup olive oil
1/4 cup chopped onions
2 cloves garlic, peeled and chopped
1 to 2 chicken legs, deboned and sliced
1/4 cup pork belly cubes
6 squid rings
1/4 cup diced chorizo
4 *lapu-lapu* fillets, cut into 1/2 inch cubes
salt and pepper, to taste
3/4 cup *cebolla* rice*
1/2 teaspoon paella mix (mixture of spices, herbs, saffron)
1 tablespoon paprika
2 tablespoons tomato sauce

1 1/2 cups chicken stock
1/4 cup frozen peas
1 whole Baguio bean, diced
1/4 cup diced green peppers
4 fresh mussels, cleaned and rinsed
6 fresh clams, cleaned and rinsed
1 hard boiled egg, sliced
1/2 teaspoon chopped parsley
lemon wedges

Preheat oven to 200°F.

In a *paellera* or in a shallow pan, heat olive oil and sauté onions and garlic until translucent.

Stir in chicken, pork, squid, chorizo, *lapu-lapu*, salt and pepper, *cebolla* rice, paella mix, and paprika.

Pour in tomato sauce, chicken stock, frozen peas, Baguio bean, and green peppers.

Cover with foil and bake in oven for 35 minutes, or cook over low heat on stove top.

Add mussels and clams and cook 15 minutes more or until mussels and clams open and the rice is fully cooked. Garnish with hard boiled egg and parsley. Serve with lemon wedges.

**Cebolla or Spanish rice is available at Santi's Delicatessen. You may also use local long-grain rice.*

Spaghetti Integrale with Smoked Salmon and Spanish Caviar

Serves 8 to 10

2 tablespoons unsalted butter
1 1/2 cups heavy cream
salt and freshly ground pepper, to taste
juice of 1/2 lemon
1 pack (500 grams) spaghetti
grated lemon zest
200 grams smoked salmon, sliced and cubed
120 grams caviar
spring onions, chopped (for

garnish)

In a heavy saucepan, over medium to high heat, melt butter and pour in cream. Stir with a wooden spoon or wire whisk. Bring to a boil then reduce heat to low. Let simmer for 15 minutes. Season with salt and freshly ground pepper. Add juice of half a lemon. Set aside.

Boil pasta following package directions. When pasta is ready, drain and add to cream sauce. Toss gently and add grated lemon zest. Transfer to

serving platter.

Top with cubed smoked salmon, caviar and chopped spring onions. Serve immediately.



Paella Valenciana

Mocha Truffles

RECIPE BY DOROTHY FERRERIA

Makes 50 pieces

500 grams semisweet baking chocolate, chopped and grated
1/2 cup all-purpose cream
1 tablespoon coffee powder
1 tablespoon coffee liqueur
1/4 teaspoon fine salt
about 250 grams semisweet baking chocolate, chopped, for dipping

Line a 9 x 5 x 3-inch loaf pan with a sheet of aluminum foil. Set aside.
Line a cookie sheet with baking paper. Set both aside.

In a thick saucepan, combine the 500 grams semisweet chocolate, all-purpose cream, coffee powder, coffee liqueur and salt. Place over low heat and stir continuously with a cooking spatula until the chocolate has melted and blended with the rest of the ingredients. Transfer the mixture to the prepared loaf pan. Chill until firm.

Divide the chilled mixture into 50 equal portions. Form each portion into a ball. Melt the remaining 250 grams chocolate in a thick saucepan over the lowest possible heat. Working with a piece at a time, hand-dip each chocolate ball in the melted chocolate. Transfer to prepared cookie sheet.

Chill briefly to allow the chocolate coating to set.

Wrap individually in foil and keep chilled.

Crème Brûlée

RECIPE BY DOROTHY FERRERIA

Serves 6 to 8

8 egg yolks
2 cups full cream evaporated milk
3/4 cup white sugar
grated rind of 1 lemon or *dayap*
dark brown sugar
fresh strawberries, optional

Preheat oven to 350°F.

In a large mixing bowl, using a wire whip, combine egg yolks, milk, sugar and lemon rind. Beat until blended. Divide the mixture equally among 6 to 8 ramekin molders.

Arrange the molders in a large deep-sided tray. Pour hot water into the tray about halfway up the height of the molders. Bake for 1 hour or until a toothpick inserted in center comes out almost clean. Chill for at least 3 hours before applying the sugar topping.

Completely cover the top surface of the chilled crème brûlée with dark brown sugar, using about 2 tablespoons of sugar per molder.

Broil for 3 to 4 minutes in an oven set at 450°F or use a culinary blow torch to caramelize the sugar on top. Serve within 4 hours. Otherwise, the crisp sugar topping will liquefy. If desired, serve with fresh strawberries on the side.



Strawberries and Cream Cake

RECIPE BY CECILLE ESPERANZA

Serves 8 to 12

8 eggs whites
 1/2 teaspoon cream of tartar
 1/2 cup powdered sugar, for whites
 1/2 cup butter, softened
 2 cups all-purpose flour
 1 tablespoon double acting baking powder
 1 cup powdered sugar, for yolks
 2/3 cup evaporated milk
 8 eggs yolks
 1 teaspoon vanilla extract
 3 cups whipping cream
 1/2 cup powdered sugar, for cream
 4 cups strawberries, hulled and sliced lengthwise into thin pieces; leave some whole for garnish

Preheat oven to 325°F.

Grease and flour three round 9 x 1 1/2-inch pans. Set aside.

In a large bowl, beat egg whites and cream of tartar at high speed until soft peaks form. Gradually add 1/2 cup sugar, beating well after each addition until sugar is completely dissolved. Beat egg whites until stiff but moist peaks form. Set aside.

In another bowl, cream butter until light and fluffy. Add flour, baking powder, 1 cup sugar, milk, egg yolks and vanilla. Mix thoroughly until well blended.

Fold in flour mixture into beaten egg whites and blend thoroughly. Pour

mixture into prepared pans and bake for 45 to 50 minutes or until lightly golden. Transfer to wire rack and let cool.

In a mixing bowl whip cream and remaining 1/2 cup sugar until fluffy. Set aside.

Remove cakes from pans. Place bottom layer on platter, spread some of the whipped cream and strawberries. Top with second layer; spread cream and place strawberries. Repeat with the remaining layer, ending with the whipped cream. Garnish cake with remaining berries and decorate with remaining cream.

MENU II

Shrimp Fruit Salad

Tofu Steak

Nut and Lettuce Salad with Ponkan Orange Salsa

Grilled Tanguigue with Lime

Seared Prawns with Mango Salsa and Vanilla

Stuffed Pork Chops

Rosemary Chicken and Mushroom Risotto

Holiday Macaroni and Cheese

Turmeric Rice

Carving: Perfect Prime Rib Roast

Roasted Baby Potatoes

Butter Pound Cake

Aussie Holiday Fruitcake

Chiffon Cake with Sunshine Glaze

Shrimp Fruit Salad

RECIPE BY CECILLE ESPERANZA

Serves 6

1/2 kilo medium shrimp, peeled and deveined
1 250-gram pack crabstick (kani), sliced crosswise
1 cup all-purpose flour
2 eggs, beaten
1/2 cup cooking oil

1 cup mayonnaise
1/4 all-purpose cream
1/4 cup condensed milk
1 can (825 grams) fruit cocktail, well-drained

Dredge shrimp and kani in flour, shaking off excess. Dip in eggs then dredge again in flour. Lay the shrimps and kani on a plate.

In a pan, heat oil. Fry shrimp and kani until golden in color. Drain on paper towels.

In another bowl, combine mayonnaise, all-purpose cream and condensed milk. Mix well.

Toss cooked shrimp, kani, and fruit cocktail with the mayonnaise dressing. Chill well before serving.

Tofu Steak

RECIPE BY GINA NAVARRO

Serves 4

6 squares fresh hard firm tofu
enough cornstarch to cover tofu oil, for frying and sautéing
2 whole eggs
1 tablespoon cornstarch dissolved in small amount of water
2 teaspoons ginger, thinly sliced
1/3 cup pork strips
1/4 cup sliced Baguio beans
2 tablespoons carrots, julienne
1 1/2 tablespoons onion leeks,

julienne
1 medium onion, thinly sliced
5 tablespoons water
2 tablespoons mirin
2 tablespoons soy sauce
pepper, to taste
1 tablespoon brown sugar

Coat tofu in cornstarch.

In a skillet, heat just enough oil to fry tofu on all sides. Do not overcook. Place tofu on a serving dish. Set aside.

Beat eggs in a bowl. Add dissolved

cornstarch. Set aside.

In a wok, heat some oil and sauté ginger, pork and Baguio beans. Stir in carrots, leeks, onion and water. Add mirin, soy sauce, pepper and brown sugar. Pour eggs with cornstarch over sautéed vegetables. Stir and heat through.

Top the tofu with the sautéed vegetables.

Nut and Lettuce Salad with Ponkan Orange Salsa

Serves 4

1 small iceberg lettuce, in bite-size pieces
1 small bunch romaine lettuce, in bite-size pieces
1/2 cup walnuts, halved

Salsa

3 cups seeded and diced tomatoes

1 tablespoon chopped onion
1 small green bell pepper, diced
1/4 teaspoon salt
1 tablespoon sliced coriander leaves
1 fresh ponkan orange, segments peeled and sliced, or 1 can (11 ounces) Mandarin oranges, drained

Place 2 kinds of lettuce and nuts in a salad bowl.

Add tomatoes, onion, bell pepper, sliced orange segments and coriander. Season with salt. Chill in the refrigerator.

Just before serving, pour salsa over the greens and nuts. Mix well.

Grilled Tanguigue with Lime Salad

RECIPE BY CECILLE ESPERANZA

Serves 4

2 limes
1 large onion, sliced thinly
2 tablespoons chopped coriander
1 jalapeño pepper, seeded, sliced thinly
2 tablespoons vegetable oil
pinch of sugar
salt and pepper, to taste
4 tanguigue fillet, about 6 ounce each

Preheat grill.

Peel limes and remove all the bitter white pith. Cut in between the membranes to get the lime sections. Cut each section into four.

In a bowl, make a salsa by combining limes, onion, coriander, and jalapeño. Stir in the oil and sugar. Toss well. Season to taste. Set aside.

Season tanguigue fillets with salt and pepper. Cook tanguigue in preheated grill over moderate heat for about

3 minutes each side or until just cooked through.

Transfer to serving plate, spoon salsa on top of fillet before serving.



Stuffed Pork Chops

RECIPE BY JUNDY GUECO

Serves 2

2 pork chops, each cut 1 1/2-inches thick
2 teaspoons salt
1 teaspoon pepper
2 teaspoons calamansi juice
3 teaspoons paprika
3 tablespoons butter
1/2 cup spinach, blanched in boiling water and dried well

2 tablespoons grated cheese
2 tablespoons chopped cooked bacon
1 teaspoon pepper
cooking oil

Marinate pork chops in salt, pepper, calamansi and paprika.

Cut a slit on the fat side of each chop to create a pocket. Set aside.

In a skillet, heat butter and sauté spinach. Add cheese, bacon, and pepper. Let cool. Stuff mixture into pockets of pork chops.

In a skillet heat oil and sear pork chops. Lower heat and cook chops 4 to 8 minutes per side or until just cooked through.

Rosemary Chicken and Mushroom Risotto

RECIPE BY CECILLE ESPERANZA

Serves 8

1 1/2 kilos chicken
1/2 head garlic, peeled and crushed
1 teaspoon dried rosemary
1/2 teaspoon dried sage
1 tablespoon salt
1/4 cup liquid seasoning

In a bowl marinate chicken in garlic, rosemary, sage, salt, and liquid seasoning for at least 1 hour or overnight in the refrigerator.

Preheat oven to 350°F. Roast chicken in a roasting pan for 45 minutes to 1 hour or until juices run clear. Remove chicken from oven and place on a serving platter. Reserve pan drippings for risotto.

For the risotto

1 200-gram pack bacon, cut into 1-inch pieces
1/4 cup olive oil
1 small onion, chopped
2 cups fresh mushrooms (any kind or assorted), sliced into strips
2 cups Arborio rice
drippings from roast chicken
pinch of saffron, dissolved in hot stock
8 cups hot stock or 8 cups hot water with 3 chicken or beef broth cubes
salt and pepper, to taste
1/4 cup melted butter
1 cup grated Parmesan cheese

In a saucepan, cook bacon until nearly brown. Set aside.

Heat olive oil in same pan, and sauté onions until translucent. Add mushrooms and heat through.

Stir in rice, making sure the grains are well coated with the fat and oil. Pour in the chicken drippings, a little at a time, while mixing the rice thoroughly. Add saffron.

Continue to stir the rice, adding the stock a cup at a time over a 10-minute period. Risotto should look creamy, not dry. Season with salt and pepper.

Transfer risotto to a large serving dish. Pour melted butter over it. Top with bacon cubes. Sprinkle with Parmesan cheese. Serve with the roast chicken.



Seared Prawns with Mango Salsa and Vanilla

RECIPE BY CARLO JACINTO MIGUEL

Serves 4

12 large prawns

Garnish

vanilla beans, salt, coriander sprigs

Peel and devein prawns, leaving the tails intact. Store in refrigerator until ready to use.

Meanwhile, do the dressing and the salsa (recipes below).

Sear prawns over high heat until just cooked (do not overcook).

Spoon salsa on the base of 4 bowls, or shot glasses dividing equally.

Drizzle dressing around and over the prawns and salsa. If desired, garnish with vanilla beans, salt and coriander sprigs.

Dressing

3 fresh vanilla pods
1/3 cup extra virgin olive oil
2 tablespoons white wine vinegar, to taste
1 tablespoon cream
sea salt, to taste

Split vanilla pods and scrape beans into olive oil. Infuse over low heat for 30 minutes. Let cool and set aside. Place vinegar in a mixing bowl and slowly drizzle in oil while whisking.

When all the oil has been incorporated, whisk in cream and season with sea salt. Consistency should resemble a thin soup.

Salsa

1 small bunch coriander
3 sprigs Vietnamese mint
2 large mangoes
1 small red onion
2 small chilies, seeds removed
sea salt, to taste

Chop coriander and Vietnamese mint finely.

Dice mangoes, red onion and chilies finely.

Mix all in a bowl and moisten with 3 tablespoons of the dressing. Season with sea salt.

Holiday Macaroni and Cheese

RECIPE BY CECILLE ESPERANZA

Serves 6

1/4 cup butter
1 cup flour
3 cups chicken stock, or 3 cups water with 1 chicken broth cube
1 small onion, chopped
1 1/2 cups milk
2 1/2 cups grated cheddar cheese

1 bottle (500 grams) cheese spread
1 pack (500 grams) elbow macaroni, cooked as per package directions
1 medium red bell pepper, diced
1 cup cooked green peas
1/8 teaspoon ground nutmeg

In a medium saucepan, melt butter over low heat. Add flour and slowly

blend in the stock, then the onion, stirring constantly until flour is cooked.

Pour in milk, grated cheese and the cheese spread. Simmer until sauce thickens.

Combine cheese sauce with macaroni and mix well. Spoon into casserole dish and garnish with red peppers and green peas. Sprinkle with nutmeg.

Turmeric Rice (*Nasi Kunyit*)

RECIPE COURTESY OF AT-SUNRICE

Serves 4

300 grams basmati rice,
3 tablespoons corn oil
2 pieces star anise
1 teaspoon ginger paste (very finely minced)
1 teaspoon garlic paste (very finely minced)
2 stalks lemon grass, pounded
2 teaspoons fresh turmeric paste or turmeric powder
2 long red chillies, cut in half

1/2 cup coconut milk
3 cups water
1 piece turmeric leaf
salt, to taste

Optional garnish
fried shallots
fresh turmeric leaves

Soak basmati rice in cold water for 20 minutes, drain well.

In a wok or deep frying pan, heat oil over moderate heat and fry the star anise until fragrant.

Add ginger and garlic pastes, fry for 2 minutes. Add lemon grass, turmeric, and red chillies and stir-fry for another 2 minutes.

Stir in coconut milk, water, turmeric leaf, and drained rice. Season with salt and bring to a boil. Reduce the heat to low and simmer, covered, stirring from time to time, until all the liquid has evaporated and the rice has cooked, about 25 minutes.

Fluff the rice and serve hot.

Perfect Prime Rib Roast

Serves 8

1 standing rib roast, about 2 kilos
salt and pepper, to taste

Preheat oven to 375°F.

Season roast with salt and pepper.

Bake, uncovered, in oven for about 1 hour and 30 minutes. Turn off heat and keep oven door closed. Let roast stay in oven a few minutes.

Roasted Baby Potatoes

RECIPE BY MAWI FOJAS DE OCAMPO

Serves 4

10 baby potatoes, cleaned well
1 tablespoon olive oil
1 teaspoon garlic salt
1 tablespoon butter
1/4 cup grated Mozzarella cheese

2 tablespoons sour cream
1 tablespoon all-purpose cream

Preheat oven to 375°F.

In a bowl, toss potatoes in olive oil, garlic salt and butter. Wrap in foil or place in pan and roast with prime rib

for 30 minutes or until tender. Remove foil from potatoes. Top potatoes with Mozzarella cheese. Pop in the microwave oven for 30 seconds or until cheese melts.

Top with sour cream and all-purpose cream.



Aussie Holiday Fruitcake

RECIPE BY LYDIA CASTILLO

Makes 3 loaf-size (8x4-inch) pans

3 cups dried mixed fruit
3/4 cup chopped dried dates
1/2 grams dried apricots, chopped
1/2 cup Cointreau
1 440-gram can crushed pineapples, drained
3/4 cup unsalted butter, cubed
1 cup brown sugar
3 eggs
1 1/2 cups all-purpose flour
2/3 cup self-raising flour (or substitute 1 cup all-purpose flour + 1 1/2 teaspoons baking powder + 1/2 teaspoon salt)
1/2 teaspoon baking soda
1 tablespoon mixed spice
1 tablespoon ground cinnamon
1 tablespoon nutmeg
1/4 cup blanched almonds

1/2 cup glazed red and green cherries

In a medium mixing bowl, combine mixed fruits, dates, apricots and Cointreau. Soak for two hours then stir in pineapples. Drain and set fruit mixture aside.

Preheat oven to 300°F.

Line base and sides of the three loaf pans with two layers of parchment paper.

In a large bowl of an electric mixer, cream together the butter and sugar. Add eggs, one at a time, beating well after each addition (mixture will look curdled at this stage). Set butter mixture aside.

In another bowl, sift together the two kinds of flour, baking soda, mixed spice, cinnamon and nutmeg.

Fold flour mixture alternately with fruit mixture into the butter mixture in three

batches, until well combined. Spoon mixture into prepared pan.

Moisten hands and smooth the surface of the batter to prevent large cracks from forming.

Tap cake pan on counter a couple of times to remove any air pockets.

Decorate the outer edge of the batter with almonds. Add a circle of cherries. Finish with a circle of almonds in the middle.

Bake for 1 hour then cover cake with foil to prevent over-browning. Bake an additional 30 minutes or until cake tester inserted in center comes out clean.

Chiffon Cake with Sunshine Glaze

RECIPE BY DOROTHY FERRERIA

Serves 8 to 12

2 1/4 cups sifted cake flour
1 cup caster sugar or granulated sugar, for the yolks
1 tablespoon sifted baking powder
1/2 cup corn oil
5 egg yolks
3/4 cup water
1 tablespoon orange juice concentrate
1 teaspoon fine salt
1 cup egg whites
1 teaspoon cream of tartar
1/2 cup caster sugar or granulated sugar, for the egg whites

Preheat oven to 350°F.

Line the bottom of a tube pan, measuring 9 inches in diameter and 4 1/2-inches in height, with baking paper. Set aside.

In a large mixing bowl, combine flour, sugar, baking powder, oil, egg yolks, water, orange concentrate and salt. Beat with a wire whisk until smooth. Set egg yolk mixture aside.

In another mixing bowl, using an electric mixer, beat egg whites and cream of tartar until frothy. Gradually add the 1/2 cup sugar while continuing to beat at medium speed. After adding all the sugar, increase mixer speed and continue beating until egg whites are stiff but not dry.

Carefully fold egg yolk mixture into the beaten egg whites. Pour the cake batter into the prepared baking pan.

Bake for at least 45 minutes or until a cake tester inserted in center comes out clean. Cool upside down before removing from pan.

Sunshine Glaze

1 cup sifted powdered sugar
2 tablespoons orange juice concentrate
1 tablespoon water

Combine glaze ingredients in a small bowl.

Place cake on a serving plate. Brush or spoon the prepared mixture on surface of the cake, letting the excess drip to the sides.



Butter Pound Cake

RECIPE BY MARIETHEL ROA

Makes 1 cake
Triple the recipe for a
three-layered cake.

1 cup butter, softened
1 cup sugar
4 eggs
2 cups cake flour
1/2 teaspoon salt
1/4 teaspoon ground mace
1/4 teaspoon allspice

2 teaspoons baking powder
1/2 cup fresh milk
2 teaspoons vanilla extract

Preheat oven to 350°F.

Grease a 10-inch round baking pan
and line with waxed paper.

In a large bowl, cream butter and
sugar. Add eggs and beat well until
creamy. Set aside.

Combine and sift together flour, salt,
mace, allspice and baking powder.
Set aside.

Stir milk and vanilla extract into the
creamed mixture. Gradually add flour
mixture and blend until smooth.

Pour into prepared baking pan. Bake
at least 45 minutes or until tester
inserted in the center of cake comes
out clean. Loosen cake from pan and
turn onto cooling rack.



Anniversary



MENU I

Champagne Kinilaw
Roasted Vegetables
Spinach Canelloni with Fresh Eggs Pasta
Matam-is na Pasayan

Morcon “Emilia”
Whole Fish Baked in Salt
Boneless Baby Lechon
Café Lupe’s Roasted Chicken with Rose Petal Sauce
Paella

Banana and Chocolate Crepes
Mango Mambo
Turon de Crema
Kahlua Espresso

Champagne Kinilaw

RECIPE BY MYRNA SEGISMUNDO

Serves 4

300 grams fresh *tanguigue* fillet, cleaned, washed and sliced thinly into 1 1/2 x 1-inch pieces

1/2 cup lemon, *dayap* or *calamansi* juice

salt and pepper, to taste

1 bundle chives, for tying fish rolls

1 cup fresh seaweeds (*lato*, *arosep*)

1/2 cup champagne, chilled cocktail skewers

Quickly marinate the fresh *tanguigue* slices in any of the suggested citrus juices for about 3 minutes only. Season with salt and pepper.

Remove the fillets from the marinade and roll each *tanguigue* slice into cylinders. Discard the marinade.

Tie each roll with chives, then insert a cocktail skewer into the center of the roll.

Arrange each skewered fillet on a serving platter and garnish with fresh seaweeds.

Dress the fish *kinilaw* with champagne and serve immediately.

Roasted Vegetables

Serves 6

1/4 cup vegetable or olive oil, set 2 tablespoons aside

1 teaspoon salt

1/4 teaspoon thyme

1/4 teaspoon pepper

1 cup baby potatoes, cleaned by washing and brushing thoroughly
medium zucchini, sliced

1 medium carrot, cut into strips

1 medium white onion, cut into 8 wedges

1 medium green bell pepper, cut into 8 wedges

Preheat oven to 450°F.

In a bowl, combine the 2 tablespoons of the oil, salt, thyme and pepper. Mix

well. Add potatoes. Toss lightly to coat. Spread potatoes in ungreased baking pan. Bake for 10 to 15 minutes or until potatoes are tender, stirring once. Stir in zucchini, carrot, onion, bell pepper and remaining oil. Cook for 5 to 8 minutes more or until vegetables are crisp tender.

Spinach Cannelloni with Fresh Egg Pasta

RECIPE BY GIORGIO BUCCIARELLI

Serves 6 to 8

Egg pasta

2 cups flour
1 whole egg
1 egg white
1 pinch salt
1 teaspoon olive oil
50 ml cold water

Place flour in a bowl. Add whole egg, egg white, salt, olive oil, and water. Mix ingredients. Turn out onto floured table and knead for 10 minutes.

With rolling pin or pasta machine, flatten dough into thickness of 1/8 to 1/16-inch. Cut into squares measuring four inches. Set aside.

Filling

1 cup (tightly packed) cooked spinach, finely chopped
7 ounces skim milk ricotta (at room temperature)
1/2 cup grated Parmesan cheese
2 teaspoons salt

black pepper, to taste
pinch of nutmeg

Squeeze spinach to dry then place in a bowl. Add ricotta and mix well.

Add Parmesan cheese, salt, pepper, and nutmeg. Stir until totally mixed. Set aside.

For the Bechamel sauce

2 tablespoons unsalted butter
2 tablespoons flour
1 cup milk (at room temperature)
pinch of nutmeg
salt, to taste

In a sturdy saucepan, melt butter. As soon as the butter foams or before it becomes brown, add flour then reduce the heat. Beat steadily with a wire whisk until well combined.

When the mixture is smooth, pour in milk. Continue beating with the whisk until all lumps disappear. Cook for two to three minutes. Add nutmeg and salt to taste.

Assembly

8 to 10 cups water
2 tablespoons salt
grated Mozzarella cheese
Freshly grated Parmesan cheese

Preheat oven to 375°F.

Boil water in a large saucepan. Add salt. As the water boils, add the prepared egg pasta squares and blanch for about two minutes. Drain pasta and dry on cotton cloth.

In the center of each pasta square, place one tablespoon of filling and one tablespoon Mozzarella cheese. Roll each filled pasta square to make cannelloni.

Arrange the cannelloni in an ovenproof dish. Cover with Bechamel sauce. Cook for 15 minutes in oven. Once done, sprinkle with fresh Parmesan on top and serve.

Matam-is na Pasayan

Sweetened Shrimp

Serves 4

1 kilo large or medium size shrimp
1 tablespoon salt
1/2 teaspoon MSG (monosodium glutamate), optional
2 tablespoons cooking oil

1 tablespoon minced garlic
1 bottle (300 ml) banana ketchup

In a wok, cook shrimp over medium heat with salt and MSG if desired. When shrimps become red, remove from wok and set aside.

In the same wok, heat oil and sauté garlic until golden brown. Add shrimp.

Pour in banana ketchup and stir until shrimps are well coated with the sauce.

Morcon “Emilia”

RECIPE BY EMILIA “MILING”
SEGISMUNDO

1 kilo beef sirloin, sliced thinly into 5x8-inch pieces
10 *calamansi*, extract juice
1 1/2 cups soy sauce
1 head garlic, pounded
1/2 teaspoon ground pepper
1/2 cup butter
1/2 cup whole sweet pickles, cut into strips
4 pieces chorizo de Bilbao, cut into 4 horizontal strips
4 pieces hot dogs, cut into 4 horizontal strips
1/3 cup pork fat, cut into long strips
3/4 cup *queso de bola*, julienne
3/4 cup Hoc Shiu ham, cut into long strips
4 pieces pimientos, cut into strips

4 hard-cooked eggs, cut into wedges

2 onions, chopped then sautéed in a little oil

4 tomatoes, peeled, seeded and coarsely chopped then sautéed in a little oil

1 cup water

1 can (185-grams) tomato sauce

4 potatoes, peeled and quartered

Marinate beef cuts in *calamansi* juice, soy sauce, garlic and ground pepper for 2 hours. Drain and reserve marinade.

Arrange beef cuts flat on a tray and spread top side with butter.

Line center of each beef cut with strips of pickles, chorizos, hot dogs, pork fat, cheese, ham, pimientos and eggs.

Roll beef into a cylinder and tie with kitchen string to bind beef and stuffing. Rub and coat beef rolls with the sautéed onions and tomatoes and place in a pot or casserole. Pour in reserved marinade (soy sauce and *calamansi* mixture). Add 1 cup of water and tomato sauce.

Cook beef rolls, covered, over medium heat for about 30 minutes or until sauce thickens. Add quartered potatoes about halfway through cooking. Continue simmering until beef is fork tender.

To serve, remove string from *morcon* rolls. Slice into half-inch rounds and arrange on serving platter with the sauce.

Boneless Baby Lechon

RECIPE BY MYRNA SEGISMUNDO

Serves 10 to 12

1 suckling pig, head and legs removed, deboned, trimmed, and halved lengthwise (yield 2 to 3 kilos)

1/2 cup olive oil

salt and pepper, to taste

2 stalks tanglad (lemon grass)

6 sprigs fresh thyme

2 tablespoons minced garlic

butcher's thread, for tying

fresh thyme, for garnish

Preheat oven to 300°F.

Brush both sides of the slabs of the deboned suckling pig with olive oil and season with salt and pepper.

Lay the half portion of suckling pig with the flesh side up on a tray and line the center of each slab with 1 stalk lemon grass, 3 sprigs fresh thyme and 1 tablespoon garlic.

Roll each of the pork slabs with both ends of the skin slightly overlapping each other to form a cylinder. Bind with butcher's thread.

Roast the suckling pig in the for 1 hour and baste with olive oil. Raise the temperature to 350°F and continue basting occasionally for another hour or until the lechon skin is golden brown.

Remove from oven and let rest on a tray. As the lechon cools down, it will start to get crisp. Remove the thread binding before serving.

Whole Fish Baked in Salt

RECIPE BY DOROTHY FERRERIA

Serves 6

1 whole fish, maximum 2 kilos (white fish like *mameng*, *lapu lapu* or *maya maya*,)

1/4 cup gin

coarsely ground black pepper, to taste

2 kilos rock or coarse salt

1/2 cup egg whites

Preheat oven to 425°F.

Clean the fish well but leave scales intact.

Marinate the fish in gin and pepper for 15 minutes.

In a large mixing bowl, combine salt and egg whites. Transfer half of the mixture to an ovenproof dish or jellyroll pan lined with baking parchment.

Arrange the fish on top of the salt. Cover fish with remaining salt.

Bake for at least 30 minutes or until the salt hardens. Estimate baking time by measuring the thickness of the assembled fish with salt. Allot 15 minutes of baking for every inch.

Meanwhile, make the dressing (recipe follows).

When the fish is cooked, crack the salt covering then lift out the fish onto a platter.

Serve the fish with the dressing on the side.

Mango dressing

1/4 cup mayonnaise

1 tablespoon orange honey

2 tablespoons prepared mustard

3 tablespoons canned mango juice

In a bowl, combine all ingredients using a wire whisk.

Chill for at least 1 hour to allow flavors to develop.

Roasted Chicken with Rose Petal Sauce

RECIPE OF CAFÉ LUPE

Serves 6

1 whole chicken
juice from 1 lime
3 cloves garlic, mashed to a paste
1/2 teaspoon salt
freshly ground black pepper

Rose petal sauce

rose petals from 12 red roses or
pink roses in full bloom
2 red plums, skinned
3 cups water, divided into 2
portions of 2 cups and 1 cup
12 chestnuts
2 tablespoons butter
2 cloves of garlic, minced
2 tablespoons honey
salt and pepper, to taste

Preheat oven to 350°F.

Rub the chicken with the lime juice.
Mix together garlic, salt and pepper
and rub all over the chicken including
the cavity.

Place in a pan and roast in the
preheated oven for about 1 hour or
until tender.

Meanwhile make the rose petal sauce.
Place rose petals and plums in a
blender and blend until smooth. Leave
in blender and set aside.

Bring the 2 cups of water to a boil and
while that is being done, cut an "X"
on the flat end of each chestnut with
a knife. Toast the chestnuts in a hot
cast iron skillet for 5 minutes. When the
shells of the chestnuts open, add the
chestnuts to the boiling water for

15 minutes. Drain chestnuts and allow
to cool. Peel chestnuts.

Add chestnuts to the roast petal
mixture, and purée while gradually
adding the remaining 1 cup water.

Reheat the skillet and melt the butter.
Sauté garlic then add the rose petal
purée. Simmer for 10 minutes then
whisk in the honey, salt and pepper.
Pass the sauce through a sieve into a
clean pan, pressing on the solids to
extract the juice and some chestnut
pulp. Keep the sauce warm.

When the chicken is done, place this
on a serving platter. Serve the chicken
with the rose petal sauce poured over
it or placed in a bowl on the side.

**Note: Make sure that the roses are
pesticide-free.*

Paella

RECIPE FROM VALERIE SOTTO

Serves 6

1/4 kilo shrimp
about 5 or 6 cups of water
1/4 kilo bacon, chopped
4 chorizo de Bilbao, sliced
diagonally
1/2 cup extra virgin olive oil
2 tablespoons crushed garlic
1 medium-sized onion, chopped
1/2 kilo chicken, cut to
serving size
1 bell pepper, sliced lengthwise
1 small can diced pimientos

3 cups Jasmine rice
or Calrose rice
1 large can crushed tomatoes
1 pinch saffron
1 pinch Spanish paprika
salt and pepper, to taste

Additional garnish
cooked Baguio beans
hard-boiled eggs, sliced

In a saucepan, simmer shrimp in the
water until just cooked. Set aside
shrimp for garnish and shrimp broth
for cooking.

In a bigger and deeper pan, heat the
bacon. Add chorizo and cook until the

oil from both are expressed. Set aside
a little bacon and chorizo for garnish.

Add olive oil to the bacon and chorizo
in the pan. Sauté garlic and onion.
Add chicken and brown them on all
sides.

Add bell peppers and pimientos.
Stir in rice and tomatoes and pour in
shrimp broth. Season with saffron,
paprika, salt and pepper. Simmer
slowly until rice is fully cooked, adding
more broth as needed.

Garnish cooked rice with reserved
bacon, chorizo, Baguio beans, shrimp,
and boiled egg on top.



Roasted Chicken
with Rose Petal Sauce

Banana and Chocolate Crepes

RECIPE BY LOIDA MAGPAYO

Serves 8

1 cup all-purpose flour
1 egg, slightly beaten
1/2 cup fresh milk
2 cups water
4 bananas, lacatan variety, sliced diagonally
condensed milk, as desired
chocolate syrup, as desired
1 scoop vanilla ice cream, optional
chocolate sprinkles, optional
chopped or ground peanuts, optional

In a bowl, combine flour, egg, fresh milk and water, mix well.

Heat a non stick pan. Pour about 1/4 cup of batter into pan, tilting to spread mixture thinly. Cook for 3 minutes or until edges are dry and curl away from the pan. Remove from pan and transfer crepe onto a plate. Repeat with the rest of the batter.

On the crepe, arrange sliced bananas, condensed milk and chocolate syrup. Fold crepe to enclose filling. Serve with ice cream on top; If desired. Drizzle with more chocolate syrup or add chocolate sprinkles and nuts.





Mango Mambo

RECIPE BY NICHOLE CRUZ

Serves 12

Crust

1 1/2 cups crushed Graham crackers
1/2 cup margarine, melted

Mix ingredients together and press on a 9-inch pie plate.

Place on a tray and chill.

Filling

1/2 cup all-purpose flour, sifted
1/3 cup sugar
1 cup milk, diluted with 1/3 cup water
2 egg yolks
2 tablespoons butter
1 package cream cheese (225 grams)
1/3 cup condensed milk
2 packs unflavored gelatin mixed with 6 tablespoons water and heated until dissolved
1/3 cup mango jam
1 cup cooked colorless tapioca
1/2 cup nata de coco

3 pieces whole ripe mangoes, peeled, halved and sliced into wedges

In a saucepan, combine flour, sugar, milk and egg yolks. Cook over medium heat, stirring constantly with a wire whisk until it forms a very thick custard. Stir in butter. Cool completely.

In a bowl, beat cream cheese at high speed. Add cooled custard and mix until well-blended.

At low speed, add the condensed milk and the dissolved gelatin.

Using a spatula, fold in mango jam, tapioca and nata de coco. Pour into chilled crust.

Arrange mango slices on top of cream cheese filling. Set aside.

Glaze

1/3 cup mango jam
2 tablespoons Karo syrup

In a saucepan, combine mango jam and Karo syrup and heat until blended.

Pour mixture over mango-topped cream cheese filling.

Gelatin layer

1 tablespoon unflavored gelatine
1/2 cup mango juice
1 tablespoon sugar

In a saucepan, soak gelatin in mango juice until spongy. Add sugar and heat until dissolved. Pour over glaze.

Chill the whole pie for a few hours before serving.

Turon de Crema

RECIPE BY PATRICIA MORATO

Serves 10 to 15

5 cups evaporated milk
1 1/2 cups sugar
1 cup flour
4 egg yolks
vanilla extract to taste
square *lumpia* wrappers, cut into 4 squares
cooking oil
caramelized sugar, optional
vanilla ice cream, optional

In a heated saucepan, combine milk, sugar, flour and egg yolks and cook over low heat. Stir for about 5 to 10 minutes or until mixture thickens. Add vanilla extract.. Remove from heat and cool custard for a few minutes.

Spoon of the custard on one side of a *lumpia* wrapper. Starting on the side with filling, roll up wrapper to form a cylinder. Moisten edge with water and lightly press against the cylinder to seal the roll. Repeat procedure with remaining custard and wrappers.

Heat cooking oil in a shallow pan over medium heat. Fry *turon* pieces in oil until golden brown. Set aside on a platter (place paper towels on the platter to dab off the excess oil). If desired, add caramelized sugar on the fried *turon* for a sweeter taste. Serve on individual plates with a scoop each of vanilla ice cream, if desired.

Kahlua Espresso

RECIPE BY
CYNTHIA MEDINA TEMPONGKO

Serves 10 to 12

1 1/2 cups butter
2 1/2 cups sugar
8 egg yolks
3 1/2 cups cake flour, sifted
2 tablespoons baking powder
1/2 cup water
1 tablespoon instant coffee powder

For the syrup

1/2 cup butter
2 cups sugar
1/2 cup water
1 cup Kahlua

Preheat oven to 350°F. Line an 8 x 12 x 3-inch pan with foil.

Using an electric mixer, beat butter and sugar together until creamy. Add egg yolks, two at a time, beating well after each addition. Set aside.

In a separate bowl, combine sifted cake flour and baking powder. Add

to the butter mixture, mixing well. Add water and instant coffee and blend well.

Pour combined mixture into the baking pan. Bake for 25 to 30 minutes.

Meanwhile, make the syrup by combining in a saucepan the butter, sugar and water. Bring to a boil. When the butter and sugar melt, pour in the Kahlua. Stir then remove from fire.

Pour the syrup evenly on the cake right after baking. Cool completely before slicing in the pan.



Cocktails



MENU

Tanguigue with Seaweeds and Calamansi
Beef Curry Empanada
Crusty Fish Fillet in Tomato Basil Sauce
Bacon Wrapped Drummies
Spicy Tenderloin Skewers
Spicy Tuna Spaghetti with Capers & Black Olives

Carving: Baked Chinese Ham

Mango Tart
Chewy Chocolate Cookies
Mini Black Forest Cake

Tanguigue with Seaweeds and Calamansi

RECIPE BY MYRNA SEGISMUNDO

Serves 4

1/2 kilo fresh tanguigue fillet, cleaned and skinned, sliced paper-thin

1/4 cup calamansi juice

salt and pepper, to taste

1 cup fresh seaweeds (arosep or lato), cleaned and washed

Arrange thin slices of tanguigue side

by side on a serving platter. Drizzle with calamansi juice. Season with salt and pepper.

Garnish with fresh seaweeds. Chill before serving.

Beef Curry Empanada

RECIPE BY CECILLE ESPERANZA

Makes 18 pieces

Crust

3 cups all-purpose flour

1/4 cup white sugar

1/2 teaspoon salt

1/2 cup shortening

1 teaspoon vinegar

10 tablespoons iced cold water oil, for deep-frying

In a bowl, combine flour, sugar and salt. Cut in shortening with two knives or pastry blender until mixture resembles coarse crumbs.

Gradually sprinkle vinegar and water over flour mixture and toss well with a fork just until combined. With your hands, gather the dough and shape into a ball.

Place dough in a greased bowl and cover with plastic wrap. Chill about 30 minutes to 1 hour.

Meanwhile, make the filling and egg wash.

When the dough is ready, divide into two balls. On a lightly floured surface, using a rolling pin, roll out dough into a 1/4-inch thick circle.

With a lightly floured cookie cutter, cut out 3 to 4-inch circles of dough. Repeat process with remaining dough. Re-roll scraps of the dough and cut circles of crust again.

Spoon about 2 tablespoons of the filling over each prepared dough circle. Fold the dough circle into a half-moon shape to enclose the filling. Pinch or flute edges of the dough with a fork or pastry cutter to form an empanada.

Brush each empanada with egg wash.

In a deep-fryer, heat oil and cook the empanadas for about 3 minutes or until golden in color. Drain on paper towels. Serve hot.

Filling

1/2 kilo whole beef tenderloin or sirloin

salt and pepper, to taste

1/4 cup butter

1/4 kilo potatoes, boiled, peeled and mashed

1 teaspoon salt, or to taste

1 teaspoon ground black pepper

1/2 teaspoon curry powder, or to taste

1/2 cup cubed sweet ham

2 tablespoons green peas

1/2 cup raisins

1/4 cup butter

2 tablespoons beef broth

Season beef with salt and pepper.

In a skillet, melt 1/4 cup butter. Sauté beef in melted butter until brown on all sides. Remove from heat and slice the meat into thin strips.

In a bowl, combine meat with mashed potatoes, salt, pepper, curry powder, sweet ham, green peas, raisins and remaining 1/4 cup butter. Add broth to moisten the filling.

For the egg wash

1 egg, slightly beaten, mixed with

1 tablespoon water

Crusty Fish Fillet in Tomato Basil Sauce

RECIPE BY TINA CONCEPCION DIAZ

Serves 4 to 6

1/2 kilo fish fillets (*sole, mahi mahi, lapu lapu*, or any fillet with soft flesh), sliced 1/2-inch thick

1/2 teaspoon salt

1/4 teaspoon white pepper

1/4 cup olive oil

1 410-gram can diced tomatoes with garlic, basil and oregano flavor (about 1 3/4 cups)*

1 packet (31 grams) instant oatmeal porridge, chicken and mushroom flavor or 1/4 cup instant oatmeal mixed with 2 tablespoons cream of mushroom soup powder

1/2 cup grated Parmesan cheese

1/2 of a 200-gram bar quick-melting cheese, grated (about 1 cup)

Preheat oven to 400°F.

Season fish fillets with salt and pepper.

In a large frying pan, heat oil on high. When oil is hot, sear fillets on both sides for about 1 to 2 minutes on each side. Transfer fish to a bake-stable serving dish.

Pour diced tomatoes and its liquid over fish.

In a medium bowl, combine oatmeal and cheeses. Sprinkle mixture over diced tomatoes to completely cover the fish.

Bake for 20 minutes or until top is crusty and sauce bubbles on the sides of the baking pan. Let rest for 5 minutes before serving.

** Note: If using regular diced tomatoes without additional flavor, season it with 1 teaspoon dried basil, 1/2 teaspoon garlic and additional 1/4 teaspoon salt.*

Baked Chinese Ham

RECIPE BY GINA NAVARRO

1 whole Chinese bone-in ham, (for easy handling, remove bone that's sticking out from the ham either with a regular saw or have a butcher saw it off with an electric slicer)

1 bottle beer (330 ml)

1 1/2 cups unsweetened pineapple juice

1/2 cup packed brown sugar, plus about 2 tablespoons, for topping

1 teaspoon cinnamon

1 piece clove

2 tablespoons cornstarch dissolved in 3 tablespoons water (slurry)

1/2 cup orange marmalade

Preheat oven to 325°F.

Blanch the ham in hot water and scrub off impurities. Rinse ham very well. Place ham in a deep roasting pan.

In a small bowl, combine beer, pineapple juice, sugar, cinnamon and clove. Pour over ham. Put ham in the oven, cover with foil and bake for 1 to 1 1/2 hours, basting with drippings every 15 minutes.

After 1 1/2 hours, remove ham from oven. Score surface of ham.* Add brown sugar on top and bake for another 15 minutes or until sugar caramelizes. Remove ham from

pan and transfer to a serving platter. Reserve drippings

Make a syrup by pouring drippings into a saucepan. Add cornstarch slurry. Heat over low fire, stirring constantly until thick and syrupy.

Glaze ham with orange marmalade. Serve with the syrup.

Note: Using a sharp knife, make a shallow diamond cut pattern on the surface of the ham with fat.

Bacon Wrapped Drummies

RECIPE BY CECILLE ESPERANZA

Serves 6

1/2 cup vegetable oil

1 kilo chicken drumsticks

1 cup bacon strips

3 cups mixed vegetables (corn, carrots, green peas)

1 pack (180 grams) powdered cream of chicken

1 cup water

1/2 cup grated cheddar cheese

1 tablespoon chopped parsley

Preheat oven to 350°F.

In a frying pan, heat oil. Cook drumsticks 3 minutes on each side or until golden in color. Remove chicken from pan and transfer into a platter.

Wrap bacon strips around each drumstick. Set aside.

Put vegetables in a baking dish and arrange cooked drumsticks on top.

Cover and bake for 15 minutes or until chicken and bacon is fully cooked.

Transfer cooked dish into a platter.

Spoon the cream over each drumstick and top with grated cheese and parsley. Serve warm.

While chicken is baking, dissolve cream of chicken in water and cook over low heat.





Spicy Tenderloin Skewers

RECIPE BY CHEF DINO GUINGONA

1/2 log (about 500 grams) beef tenderloin, trimmed
 9 strips bacon
 1 teaspoon paprika
 1 teaspoon ground cumin
 1 teaspoon cayenne, or to taste
 salt and pepper, to taste
 8 tablespoons olive oil
 cherry tomatoes
 1 each yellow, green, and red bell peppers, cubed
 1/4 large white onion, cubed

Spice rub

3 cloves garlic, finely minced
 2 tablespoons fresh herb combination: flat parsley, oregano, thyme, rosemary, very finely minced

Basting sauce

3 cloves garlic
 2 teaspoons olive oil
 5 teaspoons oyster sauce
 3 teaspoons liquid seasoning
 2 teaspoons hoisin sauce
 5 teaspoons white sugar
 6 calamansi
 pinch white pepper
 2 teaspoons cornstarch, dissolved in 1/4 cup water

Cut beef tenderloin into one-inch cubes. Wrap each cube in bacon slices and secure tightly with toothpicks. Combine paprika, cumin, cayenne, salt, pepper and olive oil. Marinate bacon-wrapped beef in mixture for at least four hours.

When ready to cook, combine spice rub mixture and rub this on beef.

Skewer bacon-wrapped beef pieces alternately with tomatoes, peppers and onions.

Mix all basting sauce ingredients together.

Heat griller to medium and grill skewered beef until done, brushing continuously with basting sauce.

Spicy Tuna Spaghetti with Capers and Black Olives

RECIPE BY PHILIP Z.A. NAZARENO

Serves 6 to 8

1 pack (500 grams) spaghetti
2 cans (850 grams each) stewed peeled tomatoes, drained, juice reserved
1 tablespoon tomato paste
1/2 cup olive oil
3 to 5 cloves garlic, minced
3 cans (180 grams each) hot and spicy tuna, drained and flaked
pinch each of dried thyme, oregano and marjoram
1 bay leaf
salt and pepper, to taste
1/4 cup pitted black olives, sliced crosswise

**1 tablespoon capers
sugar, to taste**

Cook spaghetti according to package directions.

Chop tomatoes finely and discard the seeds. Set aside.

In a bowl, pour about a cup of the reserved tomato juice and mix this with the tomato paste until it reaches the consistency of tomato sauce. Set aside.

Heat olive oil in a pan and sauté garlic. Stir in tuna and cook for about 1 minute,

Mix in chopped tomatoes and the diluted tomato paste. Add thyme, oregano, marjoram and bay leaf. Season to taste. Simmer mixture, stirring occasionally, about 20 minutes.

Add olives and capers. Simmer for another minute. Taste the sauce. If you find it a bit tart, add a pinch of sugar to taste.

Toss cooked spaghetti with the sauce until well combined.

Chewy Chocolate Chip Cookies

RECIPE BY TINA CONCEPCION DIAZ

Makes 30 to 36 cookies

2 1/4 cups all-purpose flour, sifted
1/2 cup skim milk powder, sifted
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup butter, softened
1/2 cup brown sugar
1/3 cup white sugar
2 tablespoons light corn syrup
1 egg
2 cups of any of the following: semi-sweet chocolate chips, mini candy-coated chocolate buttons, candy-coated peanut butter
1 1/2 cups chopped walnuts, cashews or almonds (optional)

Preheat oven to 300°F.

In a medium bowl, combine flour, skim milk, baking soda and salt. Whisk well with a wire whip. Set flour mixture aside.

Place butter, sugars and corn syrup in a mixing bowl. Mix on low speed until combined, scraping down sides of bowl. Add egg and mix on medium speed until well incorporated.

Add the flour mixture and choice of chocolate chips or candy into the butter mixture. Mix on low speed until just combined. Cover with plastic wrap and chill for 30 minutes or until firm.

Line a cookie sheet with nonstick baking paper.

Using a teaspoon or a small ice cream scooper, scoop out mounds of cookie dough and place 2 inches apart on cookie sheet. Flatten the mounds with floured fingers.

Bake for 18 to 20 minutes. Cookies should still be soft to the touch. Remove from the oven and let stand for 1 minute to firm up cookies. Transfer cookies to a wire rack and cool.

Mango Tart

Serves 8

Cream cheese crust

1 package (225-gram) cream cheese
1 cup butter
2 cups flour

Preheat oven to 400°F.

In the large bowl of an electric mixer, cream together the cheese and butter until light and fluffy. Add flour, little by little, and when flour has been fully incorporated, gather the mixture and form into a ball.

With a rolling pin, roll out ball into a round shape large enough to fit into a

10-inch tart pan. Carefully press into tart pan. Bake in preheated oven for 9 to 12 minutes or until golden brown. Let cool.

Cream filling

2 cups milk
6 tablespoons flour
1/2 cup sugar
4 eggs, slightly beaten
1/2 teaspoon vanilla

In a small saucepan, heat milk until small bubbles form around the edges. Do not let boil.

In a bowl, mix flour, sugar and eggs together, forming a paste. Add scalded

milk. Pour into a large saucepan and cook until slightly thickened.

Pour into cooled tart crust. Set aside.

Topping

2 ripe mangoes

Peel mangoes and slice into wedges.

Arrange over cream filling in concentric circles so that entire surface is covered with mango wedges.

Chill for a few hours before serving.

Mini Black Forest Cake

RECIPE BY DOROTHY FERRERIA

Makes 2 cakes

1 cup minus 2 tablespoons sifted cake flour
1/3 cup caster sugar or granulated sugar
3/4 teaspoon sifted baking soda (or 1 1/2 teaspoons baking powder)
1/4 cup corn oil
4 eggs, graded extra large, separate yolks from whites
1/3 cup water
1/2 teaspoon fine salt
1 1/2 teaspoons coffee powder
1/4 cup sifted Dutch processed or alkalized unsweetened cocoa
1/4 teaspoon cream of tartar
1/2 cup caster sugar or granulated sugar

Soaking syrup

1/3 cup caster sugar or granulated sugar
1/3 cup water
1/4 cup cherry brandy

Frosting

1 1/2 cups whipping cream, chilled
1/3 cup sifted powdered sugar

For the garnish

canned cherry, raspberry or strawberry pie filling
dark sweet, bittersweet, semi-sweet chocolate curls, slabs or chocolate vermicelli

Preheat oven to 350°F.

Line the bottom of two 6-inch round baking pans with baking paper. Set aside.

In a large mixing bowl, combine flour, then 1/3 cup sugar, baking soda, oil, egg yolks, water, salt, coffee powder and cocoa. Mix well with a wire whisk until smooth. Set aside.

In another mixing bowl, pour in egg whites and cream of tartar. Beat at medium speed with an electric mixer until egg whites are frothy. Gradually add remaining 1/2 cup sugar while beating the egg whites at medium speed. After adding all of the sugar, increase the speed of the mixer and continue beating until egg whites are stiff but not dry.

Carefully but quickly fold together the egg whites and the egg yolk mixture. Divide the cake batter equally between prepared cake pans. Tap the pan to expel air bubbles. Bake in the preheated oven 30 to 35 minutes

or until a cake tester inserted in the center comes out absolutely clean.

Invert the cakes on a wire rack and allow to cool for 5 minutes. Carefully unmold the cakes and allow to cool thoroughly on the rack, right side up.

Prepare the soaking syrup

Combine sugar and water in a saucepan. Mix well to loosen the sugar and place saucepan over medium heat. Allow to boil until the sugar granules have dissolved completely.

Remove from heat and stir in cherry brandy. Allow to cool a few minutes before using.

Prepare the frosting

Combine the chilled cream and sugar in a mixing bowl. With an electric mixer, beat the mixture at medium speed until the cream doubles in volume. Use immediately.

To assemble: Brush the cakes with the prepared soaking syrup. Spread 1/3 of the whipped cream on one layer. Top with another cake layer. Cover the tops and sides of the cakes with the prepared frosting. Top with canned pie filling and garnish with chocolate curls or chocolate slivers.



Brunch



MENU

Mixed Fruit Cooler

Chicken Pastel

Breaded Bangus Bellies

Teriyaki Shrimp Rice

Fresh Orange and Pineapple Pound Cake

Soreche de San Miguel (Carabao Milk Maja Blanca)

Chicken Pastel

RECIPE BY LOURDES SY

Serves 10 to 12

For the crust

3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 cup butter
1/2 cup Crisco shortening
1/2 cup cold water

Sift flour, baking powder, and salt into a large bowl. Using a pastry blender add butter and Crisco to flour.

When the dough produces pea-sized pieces, stir in cold water. Mix lightly and form mixture into a ball. Flatten dough in between two sheets of waxed paper. Roll out dough into a rectangle slightly larger than a 10" x 14-inch baking dish and around 1/4-inch thick. Slide onto a tray and chill.

For the filling

1/4 cup oil
1/4 kilogram bacon, chopped
3 pieces chorizo de Bilbao, sliced
1/2 cup butter
2 cups chopped onions
1 cup chopped celery
2 cups carrots (large dice)
2 packages chicken thighs, deboned and cut into 2-inch pieces (about 1.5 kg)
1/2 cup sherry or white wine
2 cups potatoes (large dice)
1 tablespoon rock salt
1 tablespoon fresh ground black pepper
2 cups chicken stock
1 cup stuffed green olives
1 egg yolk mixed with
1 tablespoon water

Preheat oven to 375°F.

Heat a large sauté pan or Dutch oven over medium heat. Add oil and bacon to pan and cook until bacon is slightly crisp. Stir in chorizo de Bilbao slices and cook for 10 minutes. Add butter to the pan and stir in onions. Cook for 10 minutes or until onions are slightly translucent. Stir in celery and carrots and cook for another 5 minutes. Stir in chicken pieces and cook for about 5 minutes. Pour in sherry or white wine then add potatoes, salt, pepper, and chicken stock. Simmer for 15 minutes. Add green olives and adjust seasoning if needed.

Transfer to a 10x14-inch baking dish. Take crust from chiller and arrange on top of dish. Crimp edges of crust and brush with egg yolk mixture.

Place dish on a pan and fill the pan halfway up the sides of the baking dish with water (this is called a water bath). Bake at 375°F for 60 minutes or until crust is golden brown.

Mixed Fruits Cooler

Serves 10

1 46-ounce can sweetened pineapple juice, chilled
1 1/2 cups sparkling apple cider, chilled

1 medium green apple, cored and sliced with skin on
1 medium red apple, cored and sliced with skin on
2 cups fresh strawberries, sliced lengthwise into thin pieces

**1 lemon, sliced into rounds
crushed iced**

In a bowl, combine pineapple juice, cider, apples and strawberries. Garnish with lemon. Serve with ice.

Breaded Bangus Bellies

RECIPE BY CECILLE ESPERANZA

Serves 6

1/2 cup chopped basil leaves
1/4 cup cream cheese, softened
1/4 cup kesong puti
6 bangus bellies
salt and pepper, to taste
1 cup breadcrumbs
1/2 cup butter, melted
1/2 cup grated Parmesan cheese
1/4 cup olive oil

In a bowl, combine basil, cream cheese and kesong puti. Set aside.

Make a slit down the center of each bangus belly to form a pocket. Season with salt and pepper. Divide basil mixture equally into six and fill each slit of bangus with basil mixture.

In another bowl, combine breadcrumbs, butter and Parmesan cheese. Mix thoroughly. Top each belly with the breadcrumbs mixture.

Press lightly so mixture adheres. Chill in refrigerator about 1 hour.

Meanwhile, brush a baking sheet with olive oil. Set aside.

Preheat oven to 400°F.

Arrange bangus belly skin side down on prepared baking sheet. Bake for about 12 to 15 minutes or until center becomes opaque. Transfer to plates and serve.





Teriyaki Shrimp Rice

Serves 6

3 tablespoons cooking oil
 2 cloves garlic, minced
 1 medium onion, chopped
 1 slice ginger, in fine strips
 4 large shiitake mushrooms, soaked in water then sliced in fine strips, discard stems
 1 small carrot, thinly sliced
 1/4 cup chicken stock
 1/2 kilo shrimp, shelled and deveined
 3 tablespoons mirin, optional

1/3 cup soy sauce
 2 tablespoons XO Sauce or oyster sauce
 8 cups cooked rice
 salt, to taste
 1/2 cup finely sliced spring onions or leeks (reserve some for garnish)
 3 eggs cooked scrambled and sliced into strips

In a wok or large skillet heat oil and sauté garlic, onion and ginger. Add mushrooms and stir-fry 3 minutes. Stir in carrot slices and chicken stock and cook until tender but still crisp. Remove from pan and set aside.

Reserve some mushrooms and carrot slices for garnish.

In the same pan stir-fry shrimp with mirin (if using) and soy sauce for 1 minute. Reserve about a cup of cooked shrimp to use for garnish.

Return cooked vegetables to pan and stir in XO Sauce, rice, salt and some of the spring onions or leeks. Mix well to blend the flavors. Serve garnished with the reserved cooked mushrooms, carrots and shrimp. Top with spring onions or leeks and scrambled egg strips.

Fresh Orange and Pineapple Pound Cake

RECIPE BY MARY EAGAN GRAPSAS

Serves 12

Cake

1 package white or yellow cake mix
1 package (34-ounce/96-grams)
instant vanilla pudding
4 large eggs
3/4 cup orange juice, preferably
fresh, not from concentrate
1/4 cup unsweetened pineapple
juice
1/3 cup vegetable oil
1 tablespoon grated orange peel

Preheat oven to 350°F.

Grease and flour a 10-inch fluted
tube pan.

In a mixing bowl, combine cake mix,
pudding mix, eggs, orange juice,
pineapple juice, oil and orange peel.
Beat at medium speed with mixer
(stationary or portable) for 2 minutes.

Pour evenly into the greased and
floured pan. Bake in the preheated
oven for 50 to 60 minutes or until
toothpick inserted in center comes out
clean. Cool 25 minutes in pan. Invert
onto serving plate.

Glaze and garnish

1/3 cup granulated sugar
4 tablespoons orange juice

1/4 cup pineapple jam
2 tablespoons butter, softened
fresh mandarin orange slices
mint leaves
confectioner's sugar

In a saucepan, combine sugar, orange
juice, pineapple jam and butter. Heat
over low flame. Simmer about 5
minutes.

Brush warm glaze on cake or serve on
the side.

Garnish with fresh mandarin orange
slices and mint leaves.

Dust lightly with confectioners' sugar.

Soreche de San Miguel

Carabao Milk Masa Bianca

Serves 4 to 5

2 cups carabao's milk
1/3 cup galapong (rice flour mixed
with water) or cornstarch or rice
flour
1/2 cup sugar
zest of 1 dayap (native lime)

In a pan, mix the milk, galapong, sugar
and dayap zest. Simmer over low heat
until thickened, stirring continuously.

Pour into desired molds. Cool before
serving.



Breakfast



MENU

Fruit Balls with Mango Liqueur

Lime-Poppy Seed Muffin

Huevos a la Flamenca

Millefeuille of Tropical Fruit Compote

Cardamom Hot Chocolate

Fruit Balls with Mango Liqueur

RECIPE BY CECILLE ESPERANZA

Serves 6

1/2 cup fresh lemon juice
1 cup mango liqueur*
1/2 cup concentrated strawberry juice**
2 tablespoons sugar
1 cup halved seedless green grapes
1 1/2 cup melon balls

1 cup halved fresh strawberries
1 cup fresh mango balls
mint leaves, for garnishing

In a pitcher, combine lemon juice, mango liqueur, strawberry juice and sugar. Mix well.

In a bowl, combine melon balls, grapes, strawberries and mango balls. Blend in juice mixture and toss to coat.

Cover and refrigerate for 2 hours, stirring occasionally.

Garnish with mint leaves before serving.

** Mango liqueur is available at wine shops and supermarkets.*

*** Bottled concentrated strawberry juice is available in the juice section of supermarkets.*

Lime-Poppy Seed Muffins

RECIPE BY CECILLE ESPERANZA

Makes 12 muffins

2/3 cup all-purpose flour
1/2 cup confectioners' sugar
1/2 cup white sugar
1 tablespoon poppy seeds
8 egg whites
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1/2 teaspoon grated lime or calamansi zest

Topping

1/2 teaspoon poppy seeds

Preheat oven to 350°F.

Line a 12-cup muffin pan with paper baking cups.

In a bowl, sift together flour, confectioners' sugar and white sugar. Stir in poppy seeds. Set aside.

In another bowl, beat egg whites, cream of tartar and salt with electric mixer at high speed until soft peaks form. Fold in flour mixture and lime or calamansi zest.

Spoon the batter into prepared muffin cups and bake in preheated oven about 15 minutes or until the muffins are golden and cake tester inserted in the center comes out clean.

Transfer the pan to a wire rack and let muffins cool completely.

Make the glaze. Spread the glaze evenly over the top of the cooled muffins. Sprinkle with poppy seeds before serving.

For the glaze

1/2 cup confectioners' sugar
1 tablespoon butter, softened
1 tablespoon fresh milk
1 teaspoon vanilla extract

In a bowl, beat sugar, butter, milk and vanilla until smooth.



Huevos a la Flamenca

RECIPE BY ROMINA URRRA-GONZALEZ

Serves 2

Container

cazuela (ramekin) 2 pieces
2 tablespoons olive oil or cooking oil
1 onion, chopped
3 cloves garlic, thinly sliced
2 Spanish chorizos, sliced
1/4-inch thick
1/2 cup tomato sauce
2 slices jamon Serrano or any
cooked ham, cut into 1-inch cubes
2 pieces pimiento morrones

(canned pimientos), sliced into
1/4-inch strips

2 spears canned white asparagus,
sliced into 1- to 2-inch pieces

2 to 4 eggs

green peas, cooked, for garnish

Pour oil into a hot skillet. Sauté onion
and garlic. Add the chorizos and fry
until sausages become fragrant, about
2 minutes.

Into each of the two cazuelas, place
equal amounts of the fried onion, garlic
and chorizo slices. Pour 1/4 cup of the

tomato sauce on each cazuela. Add
the cubed ham. Decorate with the
pimientos morrones and asparagus.

Into each cazuela, break 1 to 2 eggs,
then put cazuela in a microwave and
heat for around 2 minutes or until
eggs are nearly cooked. Watch out
that the eggs don't get overcooked so
they don't become rubbery in texture.
Garnish with peas.

Serve with toasted bread
or pan de sal.

Millefeuille of Tropical Fruit Compote with Coconut Caramel Sauce and Mantecado Ice Cream

RECIPE BY MAURO ARJONA

Serves 3

Millefeuille

2/3 cup grated plaintain (saba)
bananas
3 tablespoons shredded coconut
meat
salt, to taste
1/3 cup fresh shredded macapuno
2/3 cup white sugar, divided in half
1/2 cup water, divided in half
pandan leaves
1/3 cup diced *langka* (jackfruit)

In a bowl, combine grated plaintain, coconut meat and salt. Form into patties about 1/4-inch thick. Poach in water. Set aside.

In a pan, cook macapuno with 1/3 cup sugar, 1/4 cup water and pandan leaves until compote is of desired consistency. Set aside.

In another pan, cook *langka* with remaining sugar and water. Set aside.

Coconut caramel sauce

1/3 cup brown sugar
1 tablespoon butter
1/3 cup coconut milk
1/4 cup water

Caramelize sugar and butter then add coconut milk and water. Simmer until of desired consistency.

Assembly

mantecado ice cream

On the center of the plate, layer the banana patty with macapuno and *langka*, making a millefeuille.

Pour caramel sauce on millefeuille.

Top with mantecado ice cream.

Repeat with remaining patties and sauce.

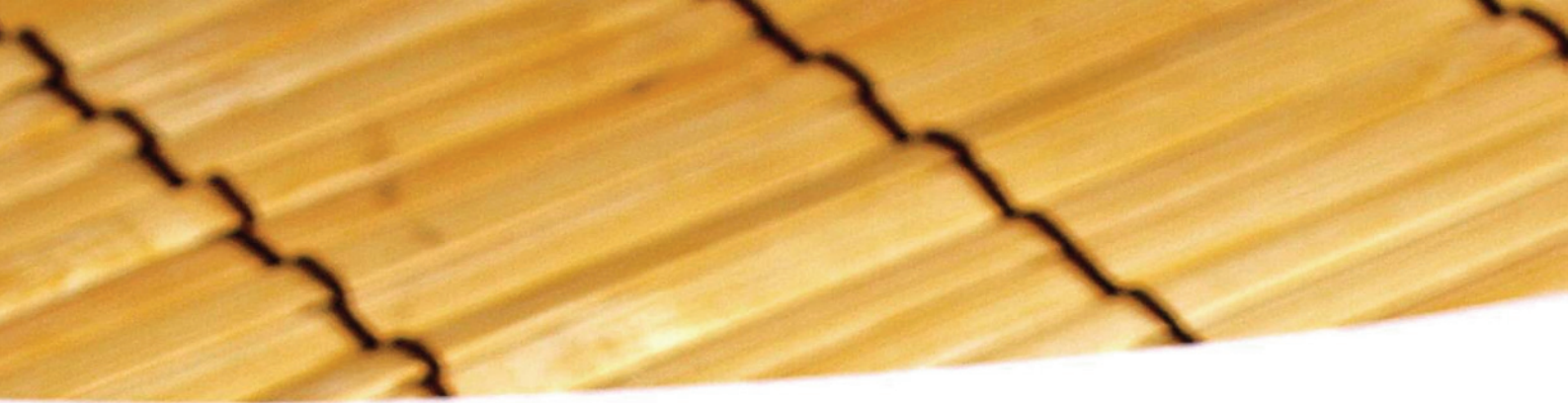
Cardamom Hot Chocolate

Serves 4 to 6

1 1/2 cups milk
1 1/2 cups heavy cream
1/2 teaspoon powdered
cardamom (or 3 cardamom pods)
2 to 4 tablespoons sugar
160 grams bittersweet chocolate,
chopped

In a saucepan, combine milk, cream, cardamom and sugar. Bring to a boil. (If using cardamom pods, steep mixture for at least 15 minutes then strain the seeds out.)

Stir in chocolate until thoroughly blended and smooth. Strain then pour into cups.



Millefeuille of Tropical Fruit Compote with Coconut Caramel Sauce and Mantecado Ice Cream



Light Merienda



MENU I

Pasta with Chicken Sesame in Peanut Sauce
Simple Fruit Cocktail Salad

MENU II

Lumpiang Sariwa sa Papaya
Cashew Yema Bars

Pasta with Chicken Sesame in Peanut Sauce

RECIPE BY TINA CONCEPCION DIAZ

Serves 6 to 8

2 tablespoons vegetable oil
1 tablespoon minced ginger
1 tablespoon minced garlic
1 tablespoon chopped onion leeks
1 1/2 kilos chicken breast fillet, cubed and sprinkled with 1/2 teaspoon salt
2 tablespoons creamy peanut butter
3 tablespoons naturally brewed soy sauce
3 cups chicken broth

3 tablespoons honey
1 tablespoon fresh lime juice (use green lemon)
1 tablespoon salt (adjust if chicken broth is already salted)
pinch of pepper
1 tablespoon cassava starch, dissolved in 2 tablespoons water or chicken broth
1 teaspoon sesame oil
500 grams linguine, cooked as per packaged directions
1 tablespoon toasted sesame seeds

In a pan, heat oil and sauté ginger, garlic and onion leeks. Add the chicken and cook until tender and white.

Add peanut butter and soy sauce; stir to coat the chicken. Pour in chicken broth, honey and lime juice. Season with salt and pepper. Let simmer for 5 minutes.

Pour in cassava starch mixture and continue cooking until sauce slightly thickens. Add sesame oil. Pour over pasta and toss to coat the noodles well. Sprinkle sesame seeds on top.

Simple Fruit Cocktail Salad

RECIPE BY VICTORIA REYES FERRER

Serves 4 to 6

1 can (850 grams) fruit cocktail
1 tetrapack (250 milliliters) all-purpose cream (about 1 cup)
3 tablespoons condensed milk
50 grams or 1/4 of a 200-gram pack Cheddar cheese, cut into 1-centimeter cubes

In a colander, thoroughly drain fruit cocktail of its syrup for several hours or overnight in the refrigerator. Discard syrup.

Place drained fruit cocktail in a mixing bowl. Pour in all-purpose cream, condensed milk and cheese cubes. Mix well.

Chill in the freezer until ready to serve.



Pasta with Chicken Sesame in Peanut Sauce

Cashew Yema Bars

6 Servings

1/3 cup softened butter
2 eggs
2 egg yolks
1 can (300 milliliters) condensed milk
6 tablespoons all-purpose flour
1/2 cup coarsely chopped cashew nuts

Preheat oven to 350°F.

Grease and flour an 8-inch square pan and set aside.

In a medium bowl, beat butter until light and fluffy. Blend in eggs, egg yolks, condensed milk and flour. Mix until well blended.

Pour into prepared pan and bake in preheated oven about 10 minutes.

Remove from oven and sprinkle cashew nuts on top. Bake for another 15 minutes or until golden in color.

Let cool. Slice and transfer to colored baking cups.

Lumpiang Sariwa sa Papaya

RECIPE BY MARLA Q. BAYBAY

Serves 10 to 12

4 pieces medium green papaya, peeled and grated
3/4 cup rock salt, for mashing
1/4 kilo shrimp, peeled and heads set aside
2 to 3 cups water, to extract shrimp juice from head
cooking oil, for sautéing
1 head minced garlic
1 medium sliced onion
1/2 cup sliced *kinchay* (Chinese parsley)
salt, to taste
3 tablespoons achuete water*, or coloring
1 medium carrot, julienne
1/2 head cabbage, julienne
10 to 12 pieces lumpia wrappers
10 to 12 pieces native lettuce

Toss grated papaya and rock salt, squeeze to extract juice. Rinse off salt under running water, and squeeze papaya dry. Allow to dry under the sun for about 1 hour.

Pound reserved shrimp heads and combine with water. Strain and reserve liquid.

In a large pan, heat oil and sauté garlic, onion, *kinchay* and shrimps. Add salt, reserved liquid and achuete water. Continue to cook until shrimps change color. Add carrot, cabbage and dried papaya. Simmer until vegetables are half tender. Set aside filling to cool.

On a lumpia wrapper, place a lettuce leaf on one side with the top of the leaf protruding. Place about 3 heaping tablespoons of filling at the base of the lettuce leaf then fold the bottom

part of the wrapper first then fold both sides inward, rolling until a spring roll is formed. Place rolls on a serving platter

“Maalat” Sauce

2 tablespoons brown sugar
2 tablespoons soy sauce
1 cup water
1 teaspoon salt
3 tablespoons cornstarch

Make the sauce by combining the brown sugar, soy sauce water, salt and cornstarch in a small saucepan. Mix well and simmer over medium heat until thick.

Serve the lumpia with the sauce.

**Note: 1 tablespoon achuete seeds mixed with 3 tablespoons water. Mix well to extract color then strain.*



Cashew Yema Bars

Heavy Merienda



MENU I

Tandoori Chicken Strips in Pepper Sauce
Creamy Meaty Lasagna
Oatmeal Raisin Cookies

MENU II

Cinnamon Bites
Lemon Chicken Angel Hair Pasta
Banana Pandan Crepes with Langka and Chocolate Sauce
Chewy Caramel Pie

Tandoori Chicken Strips in Pepper Sauce

Serves 8 to 10

1/2 cup cooking oil
1 onion, minced
2 minced green long chilies
2 minced red long chilies
2 minced garlic cloves
2 cups sliced colored bell peppers
(may use green, red, and/or yellow peppers)
3 to 4 teaspoons chili powder
1 teaspoon roasted cumin powder*
salt, to taste
1 teaspoon *masala* powder, optional
1/2 cup tomato paste

1 cup stewed tomatoes (may use canned)
1 kilo *tandoori* chicken, cut into strips (or use any roast chicken)
1/2 cup thickened cream
1 teaspoon sugar
1 bunch curry leaves
1 bunch coriander leaves, chopped
butter, optional

In a wok, heat oil. Add onion, green and red chilies, and garlic. Cook until onions begin to brown lightly. Add the bell peppers and stir well. Add the chili and cumin powders. Add salt and *masala* powder, if desired.

Pour in tomato paste and tomatoes, stirring constantly.

Add chicken strips and simmer slowly so mixture absorbs all the flavors.

Slowly blend in cream and sugar. Stir and taste to adjust seasoning. Add curry and coriander leaves. If desired, finish cooking with a pat or two of butter.

Allow flavors to infuse for at least 15 minutes before serving hot with rice.

**If possible, use whole cumin. Roast the cumin in a dry pan then grind to a powder before using in this recipe.*



Creamy Meaty Lasagna

ADAPTED FROM THE RECIPE OF
MA. THERESA MENA

Serve 8 to 10

Meat sauce

2 packages (250 grams each)
bacon, chopped
1/2 cup bacon oil (from cooked
bacon), divided in half
2 tablespoons crushed garlic
2 medium onions, minced
400 grams ground pork
200 grams ground beef
1 beef broth cube
1/2 cup chopped green bell
pepper
1 can (200 grams) button
mushrooms, drained and finely
chopped
1 teaspoon dried basil
1 teaspoon oregano
1 teaspoon rosemary, crushed
1 can (170 grams) tomato paste
2 cups water
2 teaspoons iodized salt
1 teaspoon ground black pepper
1 tablespoon Worcestershire
sauce
1 teaspoon hot sauce
3 tablespoons sugar

In a preheated pan, sauté bacon bits until crisp. With a slotted spoon, remove bacon bits from wok and set aside. Reserve 1/2 cup of bacon oil.

Heat 1/4 cup of the bacon oil in a large pan (reserve the other half for the cream sauce). Sauté garlic and onions. Add ground meats and cook until brown. Stir in beef broth cube, bell pepper and chopped mushrooms. Add basil, oregano and rosemary and cook until fragrant. Add tomato paste and water. Season with salt, pepper, Worcestershire sauce, hot sauce and sugar. Simmer until sauce is slightly thickened and flavors are well blended, about 20 minutes. Stir occasionally. Set aside.

Cream sauce

1/4 cup bacon oil (from bacon bits)
1/4 cup butter
1/2 cup all-purpose flour
1 large can (370 milliliters)
evaporated milk
1 can water (use milk can)
1/4 teaspoon ground pepper
1/8 teaspoon nutmeg

In another pan, heat remaining bacon oil and butter. When butter has melted, add flour and mix with a wire whisk until smooth. Slowly pour in evaporated milk and water, stirring

continuously. Season with pepper and nutmeg.

Cook over low to medium heat until slightly thickened. Don't cook until sauce is very thick because it tends to thicken upon cooling down.

Lasagna

1 box large instant lasagna

1 bar quickmelt cheese, grated
(about 200 grams)

chopped parsley or dried parsley
flakes

Preheat oven to 350°F.

In a 9 x 9-inch glass baking dish, pour about 1/4 of the meat sauce. Place a layer of lasagna sheets over meat sauce. Pour in some of the meat sauce and cream sauce over the lasagna sheets. Sprinkle with reserved bacon bits.

Repeat layering until baking dish is filled near the top, ending with meat sauce. Top with grated cheese and parsley.

Bake in preheated oven for 25 to 30 minutes or until lasagna sheets are tender. Remove from oven and let stand for 10 to 15 minutes before serving. Serve with garlic bread.



Oatmeal Cookies

RECIPE BY TINA CONCEPCION DIAZ

Makes 36 to 40 cookies

1 cup all-purpose flour, sifted
1 teaspoon baking soda
1/4 teaspoon salt
2 1/2 cups quick-cooking oats
1 cup butter, softened
1/2 cup brown sugar
1/2 cup white sugar
2 tablespoons light corn syrup
1 egg
1 tablespoon fresh milk
3 cups raisins or semi-sweet

chocolate chips

2 cups chopped walnuts, optional

Preheat oven to 300°F.

In a large bowl, combine flour, baking soda, salt and oats. Whisk well with a wire whip. Set aside.

In a mixing bowl, mix butter, sugars and corn syrup on low speed until combined. Scrape down sides of bowl. Add egg and milk, and beat on medium speed until well mixed.

Add flour mixture, raisins or chocolate chips and walnuts. Mix on low speed

until just combined. Cover with plastic wrap and chill for 30 minutes or until firm.

Line cookie sheet with non stick baking paper. Using a teaspoon or a small ice cream scooper, scoop out mounds of cookie dough and place 2 inches apart on cookie sheet. Slightly flatten mounds with floured fingers.

Bake in for 18 to 20 minutes. Cookies should still be soft. Let stand for 1 minute to firm up the cookies. Transfer cookies to a wire rack and cool.

Cinnamon Bites

RECIPE BY DOROTHY FERRERIA

Serves 20

Sweet dough

2 tablespoons instant yeast
2 tablespoons caster sugar
1/2 cup lukewarm water
3/4 cup lukewarm fresh milk
1 whole egg, graded extra large
1 egg yolk
1/2 cup melted butter
1/2 cup + 2 tablespoons caster sugar or granulated sugar
1 teaspoon fine salt
5 3/4 cups sifted all-purpose flour, + 1/2 cup all-purpose flour, for dredging

Grease with lard the sides and bottom of a round 15-inch pizza pan or a 16 x 4-inch rectangular cookie sheet and a 4-inch round baking pan that is 3 inches high.

In a large mixing bowl, combine yeast, sugar and lukewarm water. Mix well with a spoon and cover with a sheet of plastic wrap. Set aside for 10 minutes.

After 10 minutes, the yeast should have some scum formation on the surface, similar to beer froth. Otherwise, repeat the "proofing" procedure or the dough will not rise.

To the proofed yeast add lukewarm milk, egg, egg yolk and melted butter. Mix well with a rubber scraper. Add salt and the 5 3/4 cups flour. Mix until a soft dough has formed. Transfer the mixture to a work surface and knead until smooth and elastic. Use the

additional 1/2 cup flour for dusting as necessary.

Form the kneaded dough into a ball and transfer to a greased mixing bowl. Cover with a sheet of plastic wrap and let rise for 1 hour.

Meanwhile make the filling (recipe follows).

After dough has risen, punch down the dough. Divide dough into 4 equal portions. Form each into a ball and allow to rest for 5 minutes.

Working with a piece at a time, flatten the dough into a rectangle. Using a rolling pin, roll out each dough as thinly as possible, about 6 x 20-inches. Brush the surface of each dough with 1 portion of the butter filling, leaving the top edge (about an inch) free of butter for easy sealing. Sprinkle 1 portion of the sugar filling on the dough.

Roll dough starting from the long end into a tight cylinder. Pinch the edges to seal. Slice into 1-inch pieces. Repeat the procedure with the remaining dough.

Grease the other side of a 4-inch round baking pan and place it in the center of the pizza pan or large cookie sheet.

Begin arranging the cinnamon roll slices around the cake pan, to resemble a wreath. Let rise for 30 minutes or until double in bulk. Meanwhile, preheat oven to 350°F.

Bake dough for 30 minutes. Remove the small round pan and continue to bake for 5 minutes more. Immediately invert to a rack or large pan and unmold from the baking pan. Let cool.

When the cinnamon roll has cooled make the glaze (recipe below) and prepare the toppings.

Drizzle the prepared glaze on top of the cooled bread. While the glaze is still wet, arrange the toppings of dried fruits and walnuts all over.

Filling

1/2 cup softened butter
4 teaspoons cinnamon powder
1 cup dark brown sugar

Divide the butter into 4 equal portions and set aside.

Combine the cinnamon powder and sugar. Divide into 4 equal portions as well. Set aside.

Glaze and topping

2 to 2 1/2 tablespoons water or rum or milk or apple juice
3 cups sifted powdered sugar
1 1/2 cups assorted dried fruits
1/2 cup whole walnuts

Combine desired liquid and sugar using a wire whisk or rubber scraper. This has to be used immediately.

Lemon Chicken Angel Hair Pasta

Serves 4

250 grams angel hair pasta
2 tablespoons butter
1/3 cup olive oil, set aside 2 tablespoons for the sauce
2 tablespoons chopped onion
1 tablespoon minced garlic
1/2 kilo chicken breast fillet*, cut into strips
1 tablespoon lemon juice
2 tablespoons chopped fresh parsley
1/2 cup capers
1 teaspoon salt

1/2 teaspoon pepper

1 1/2 cups grated cheese (Parmesan or cheddar)

1 cup snipped sun-dried tomatoes

Cook pasta according to package directions. Drain and toss with olive oil. Set aside.

Meanwhile, in a skillet, heat butter and remaining 2 tablespoons olive oil. Sauté onion and garlic until fragrant. Stir in chicken, lemon juice, parsley and capers. Season with salt and pepper. Lower heat and cook for 15 to 20 minutes or until chicken is fully cooked.

Add pasta to chicken mixture and mix gently. Transfer to a platter and toss with grated cheese and sun-dried tomatoes.

**You may also use leftover roast chicken. Other nice additions are strips of smoked tanguigue or smoked salmon placed on top of the dish.*

Banana Pandan Crepes with Langka and Chocolate Sauce

RECIPE BY DELFIN BASILA

Serves 4

1 egg, for crepe
1/2 cup all-purpose flour
100 grams fresh pandan leaves, puréed with 1 cup water, strained and divided into 2 portions
1 piece unsweetened chocolate tablea, grated
1 cup evaporated milk
1 egg, for chocolate sauce
1 cup white sugar, divided into 2 portions
1/4 cup unsalted butter
1 piece fresh orange, juiced
1 piece dayap, juiced
2 pieces ripe latundan banana, peeled and halved lengthwise (to make 4 pieces)
pinch of powdered sugar
150 grams fresh ripe langka meat
30 grams toasted crispy pinipig powdered sugar

In a small stainless mixing bowl, combine 1 egg, 1/2 cup all-purpose flour and half of strained pandan water.

Over low flame, heat a 6 or 8-inch nonstick frying pan. Pour in about 1/4 cup of batter, tilting the pan to evenly spread the batter to make a thin crepe. Cook until edges are dry and curl away from the pan. Carefully peel the crepe from the pan. Repeat procedure to make 3 more crepes. Set pandan crepes aside.

In a small saucepan over low fire, combine tablea, milk, the remaining egg and 1 portion of the sugar. Whisk until desired thickness is reached. Set chocolate sauce aside.

Caramelize remaining sugar in a small saucepan. Add butter, juice of orange and dayap and simmer. Add fresh banana halves and simmer for a few minutes or until the bananas are cooked. Remove bananas from the pan and roll each in a pandan crepe.

Return the banana crepes to the pan and simmer for a while. Remove and set aside.

Add the remaining pandan purée and langka meat to the pan and simmer for a few minutes. Place everything in a blender and process till mixed well. Strain and set aside.

Arrange each of the banana crepes on individual plates. Pour the langka sauce and the chocolate sauce on the crepes. Garnish with toasted pinipig. Dust with powdered sugar.

Chewy Caramel Pie

RECIPE BY CECILLE ESPERANZA

Serves 8

Caramel filling

1 300-gram can condensed milk
water

In a heavy saucepan, put the unopened can of milk and add enough water to fully cover the can. Bring to a boil then simmer without covering the pan for 3 1/2 hours. Refill water if necessary; the can should always be fully immersed in water so it does not burst.

Let can cool for about 15 minutes before opening.

Meanwhile, make the crust.

Crust

3/4 cup unsalted butter
1/2 cup sugar
1 2/3 cups all-purpose flour, sifted

Grease a 9-inch round pan. Set aside.

Preheat oven to 350°F.

In a bowl, beat butter until creamy. Add sugar and beat until mixture is light and fluffy. Blend in all-purpose flour and beat at low speed until smooth.

Press the dough into prepared pan to make an even layer. Prick surface with a fork. Bake for 20 to 30 minutes or until crisp and golden. Cool completely.

Spread caramel filling evenly on cooked crust. Chill until firm, about 1 hour.

Meanwhile, make the topping (recipe follows).

Pour melted chocolate chips over the caramel, spreading evenly. Let set. Using a teaspoon, drizzle the melted white chocolate on the dark chocolate layer in a zigzag pattern. Repeat the pattern using strawberry syrup. Let set before slicing

Topping

1 cup semisweet chocolate chips
2 tablespoons butter
white chocolate, for décor
strawberry flavored syrup

In a double boiler, melt chocolate chips. Remove from heat and stir in butter until melted and smooth.

In another saucepan, over very low heat, melt the white chocolate.

glossary

baine marie – a French term for a hot water bath in which sauces and other dishes are gently cooked or warmed

baste – to spoon or pour liquid over food, usually meat; done during cooking or grilling, to add flavor and to prevent it from drying out. The liquid may be a marinade, the drippings from the bottom of the pan, or fat like butter or oils.

béchamel – a sauce where milk is added to a mixture of flour and butter (see roux)

blanch – to place vegetables in boiling water for a few minutes then plunging these into cold water to stop further cooking. This process cooks the vegetable but preserves its crisp texture and color

dredge – to cover lightly with flour, breadcrumbs or other fine powdered ingredients

dust – to sprinkle food with flour, spices or sugar. For example, before kneading dough, dust the counter top with flour.

egg wash – a blend of eggs and water for coating or brushing food before baking.

fold – a procedure of mixing a light fluffy ingredient, usually beaten egg whites, into a thicker mixture in a gentle under-and-over motion so as not to break down the air.

grease – to smear with fat.

julienne – cut into long thin strips.

knead – to work a yeast dough by hand until it becomes springy and develops gluten.

mirepoix – a blend of coarsely chopped onion leeks, carrots and celery. It is used to add freshness and flavors to meat and seafood.

paellera – a wide open pan used in cooking the Spanish rice dish called *paella*.

pan-fry – a type of frying that uses just enough oil to, at most, cover the food and cook it.

proof – the process of adding yeast to warm water or milk.

purée – to blend food together until it becomes completely smooth.

reduce – to boil liquids down to enhance flavor or thicken

render – a process for separating fats from other organic materials

roux – a mixture of flour and butter used to thicken sauces, soups and gravies. The butter is usually cooked in flour in a heavy-bottomed pan over medium heat, although some recipes suggest toasting the flour in the oven before combining it with the butter.

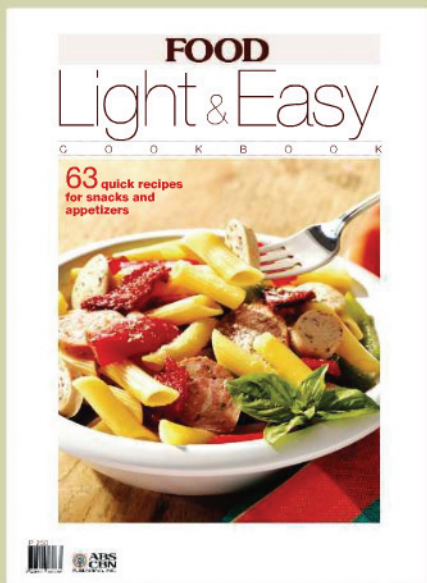
rub – a mixture of herbs, spices and other seasonings to flavor meat, poultry or seafood.

sauté – to cook very quickly in a little fat or oil.

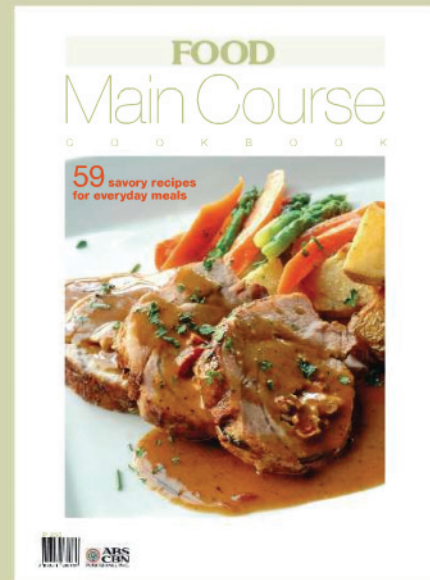
score – to cut small slits in a cut of meat, often used when marinating. This process allows the meat to absorb even more of the marinade flavor.

simmer – to bring a liquid almost to a boil over low heat. To cook over low heat so food or liquid doesn't reach the boiling point.

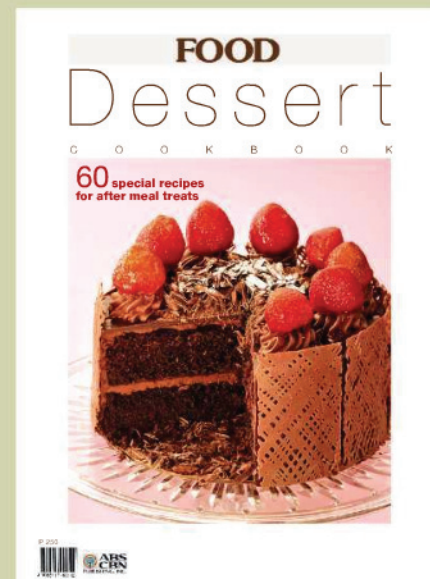
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